



VINCENT BLIARD CHAMPAGNE

1^{ER} CRU BLANC DE BLANCS « SEMPITERNEL »



Known as the cradle of Champagne, resting place of Dom Perignon, the Village of Hautvillers, entirely classified as Premier Cru, is home to the Bliard family vineyard since 4 generations.

Organic farming and oak ageing are in the family DNA since over a century. In the early 20th century, Eugène Bliard founded its cooperage shop in the village, then his son Jean Bliard, still alive and working the vines at 94, became in the 60's one of the 7 pioneers of organic in Champagne. By refusing the use of chemical that he knew was going against what he learned, as a former horse ploughing pieceworker, in close contact with the soil, he started the organic path of the winery by certifying the estate over 50 years ago.

Now Florence, and husband Antoine, after a brief Parisian carrier, was called back by the family passion and took over from her father Vincent in 2018. Their tiny 4 hectares domain, producing 12,000 bottles only, is divided between 16 parcels all located on the steep hillsides of Hautvillers dominating the city of Epernay, entry door to the Côte des Blancs, and the beginning of the Marne Valley. On the rich and diverse clay and chalk soil of the village, all three Champagne varietals can display their all potential, the vineyard is therefore nearly equally planted with Pinot Noir (40%), Meunier (30%) & Chardonnay (30%) with an interesting average of over 30 years old vines.

SOIL TYPE

Clay & Limestone on the natural south facing amphitheater of Hautvillers. Blend of 3 plots named « Les Garennes », « Les noyers » & « L'orme blancs »

VARIETAL

100% Chardonnay

CULTURE

Organic Certified since over 50 years. Vineyard untouched by chemicals or phytosanitary products. Natural grass cover to stimulate the vines and regulate the water supply. Traditional ploughing of the soil. Minimal use of copper and limitation of the use of tractors to avoid the settling of the soil.

VINIFICATION

Hand harvesting. Slow pressing in "Coquard" Traditional 2,000 kg wooden basket press. Fermentation and 12 months ageing of the base wine with native yeasts, and without enzymes, in 45hl old French oak "Foudre". Malolactic fermentation completed. Bottled with light SO₂, no filtration and no fining. 2009 vintage. 14 years in bottle on the lees. Disgorgement 06/29/2023. Extra Brut dosage (3 g/l)

TASTING NOTES

Baked apple, tart, spice, lemon confit and a hint of toastiness. Intensively aromatic and displaying an intense mineral saltiness. A piece of art !

Other wine available from the same estate:

Champagne 1^{er} Cru « Les Fondamentaux »

Champagne 1^{er} Cru « Franche Admiration »

