

Champalou

Grape: Chenin

Terroir/Soil: Clayey Chalk

Vineyard: 3.5 hectares of 20 years old



VITICULTURE DURABLE - SUSTAINABLE FARMING

Vineyard work/Farming Method: the vineyard is maintained following sustainable farming culture (the method most respectful to the microbiological life of the ground and water).

The vine and wine production are certified Terra Vitis, respecting the environment but also the employees. The manual and mechanical labour (culture under the rows, de-budding, thinning-out of leaves) are favoured as is the use of natural products (talc powder, lime paste, clay, essential oil, sulphur, copper).

Our purpose being to have a healthy and functional vineyard.

Wine making and ageing: The harvest takes place in the early hours of the morning to take advantage of the cool temperature helping to protect the delicate flavour of the Chenin.

The grapes are pressed respectfully and delicately with our pneumatic press. The selected juice is fermented at low temperatures in stainless steel tanks. The wine will then age on its fine lees for a few months before the various vintages are blended for bottling. The next stage is decisive, the second fermentation occurs in bottle with the aid of the natural residual sugar content. Our bottles will stay for at least 2 years on the "latte" before the final phase, the "dégorgement à la volée" (flying disgorgement). It is all of these personal touches which give our "Méthode Traditionnelle" its refinement and creamy, delicate bubbles.

Food match: Champalou Brut is enjoyable at every festive moment. Ideal as an aperitif, it can also be served at all stages during an elegant dinner. The bubbles are fine and delicate; the colour is pale yellow with green frames. A floral and honey nose and it leaves a memory of ripe fruit on the palate



« Sustainable Farming Estate »