

Winemaker: Roland Piollot

Region: Champagne

Location: Noé les Mallets



"Champs Rayés" Chardonnay

CHAMPAGNE PIOLLOT



Appellation: AOC Champagne

Farming: Biodynamic
certified and organic practicing

Varietals: 100% Chardonnay

Age of the vines: Planted in
2004

Terroir: Parcel selection from the
"Champs Rayés" plot. Western
exposition on clay-limestone soils.

Dosage: Brut Nature - 0g/L

Vinification: Fermentation in
stainless steel tanks; full malolactic
conversion. Élevage in stainless
steel and oak barrels for 10
months. Bottle-aging on lees for 6
years before release.

About the winemaker: Champagne Piollot is produced by Roland Piollot and his wife Dominique Moreau from family-owned vines in the Aube. The vineyards are located primarily in the town of Polisot, where the family has had strong roots since the early 20th century. In 1911, Roland's great-grandfather was one of the leaders of the famous Aube revolt, which ensured that the Aube would remain an official part of Champagne. As of 2018, Roland and Dominique have been joined by their daughter, Jeanne.

Roland's father was extremely passionate about vineyard work and replanted all of his vineyards using the selection massale method (he even kept some of the old Pinot Blanc vineyards that most of his neighbors were replanting to Pinot Noir or Chardonnay). In 1986, Roland decided to bottle the wines himself, and in 2009, he converted all 10 hectares of vineyards to organic farming.

Rather than using the standard recipe of "Brut, Rosé, and Vintage," the family decided to lead with three single-vineyard cuvées made from a single variety: Pinot Noir (Côte des Tallants), Champs Rayés (Chardonnay), and the hometown favorite Pinot Blanc (Colas Robin). Since the conversion to organic farming, the Piollots have continued to find ways to improve their stewardship of the land, and in 2020, they obtained biodynamic certification for all of their vineyards.