

**Winemaker :** Stéphane Regnault

**Region:** Champagne

**Location:** Le Mesnil-sur-Oger



# Chromatique

**Blanc de Blancs**

STÉPHANE REGNAULT



**Varietal:** 100% Chardonnay

**Base Vintage:**

2018 76% / 24% reserve wines

**Vineyard:** Mesnil sur Oger, Oger

**Parcel - Exposition:** Hills with a high concentration of clay in Mesnil

**Viticulture:** No synthetic pesticides. Work done taking lunar cycle into account. Plant decoction used for vine treatments.

**Vinification:** Native yeast fermentation. 38% of 2018 in oak, 38% of 2018 in stainless steel, 24% reserve wine. Full malolactic fermentation

**Aging on the lees:** 24 Months

**Disgorgement date:** July 2021

**Dosage:** 3.5g/L

## About the winemaker:

In 2007, after working briefly as a sommelier in London and an aerospace engineer in Paris, Stéphane Regnault returned to the Côte des Blancs to take over the family domaine. Inspired and influenced by the conversations he had with other young producers, Stéphane decided to stop using herbicides in the vineyards, and gradually converted to organic farming.

Stéphane Regnault released his first single-vineyard cuvée from his family's prime terroir in Oger and Le Mesnil in 2018. These bottles are the result of over a decade of reflection, experience, and trials.

In addition to making wine, Stéphane is a passionate jazz saxophone player, and has named his three cuvées after a different jazz mode that each wine reminds him of.