

**Winemaker :** Étienne Calsac

**Region:** Champagne

**Location:** Avize



# Rocheforts

**Premier Cru Blanc de Blancs**

ÉTIENNE CALSAC



**Varietal:** 100% Chardonnay

**Vineyard:** "Terroir de Bisseuil"  
Grande Vallée de la Marne

**Terroir / Exposition:** Chalk out-crop. East exposition

**Viticulture:** Culture is certified organic on this parcel

**Vinification:** Indigenous yeasts. 50% oak, 50% stainless steel vats. No fining or filtering.

**SO2:** 30mg/L at press

**Aging on the lees:**  
18 to 24 months

**Disgorgement date:** Various

**Dosage:** Extra Brut

## About the winemaker:

In 2010, at the age of 26, Etienne Calsac decided to take control of his grandparents' three hectares of vineyards scattered in and around Avize, which had previously been rented out to the grandes maisons. Chez Calsac, stewardship of the terroir is the basis for great Champagne, so Etienne set out to ensure that all the vineyards are planted with grass cover crops, plowed, and transitioned to organic farming.

Etienne himself had worked several vintages helping with press before starting his own domaine, and he decided to maintain the same strict quality controls, as well as add a few personal touches inspired by tastings and conversations with other young vigneron.

Each parcel is vinified separately, with a small percentage of wines

aged in barrels. In addition to the perpetual reserve for his non-vintage cuvée 'l'Echappée Belle,' Calsac also keeps a separate reserve tank for the single-vineyard 'Les Rocheforts.' With dynamic releases and impactful quality, the potential of the domaine is unlimited – though the highly sought-after wines are not.