

Winemaker : Étienne Calsac

Region: Champagne

Location: Avize



Rosé de craie

ÉTIENNE CALSAC

Varietal: 90% Chardonnay,
10% Pinot Noir

Vineyard: Same base as
L'Échappée Belle - Cote des
blancs, Cote de Sezanne,
Grande vallée de la marne

Parcel - Exposition: A blend
of parcels from Grauves, Avize,
and Bisseuil. Pinot Noir: Vertus

Vinification: Rosé d'assemblage
Pinot Noir verjus added to the
base wine of L'Échappée Belle
before bottling

SO2: 38mg/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'Échappée 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.