

Winemaker : Étienne Calsac

Region: Champagne

Location: Avize



Les Revenants

ÉTIENNE CALSAC

Varietal: 50% Pinot Blanc, 45% Petit Meslier, 5% Arbane

Vineyard: Cote de Sezanne

Parcel - Exposition: On a hill with southern exposure. Sand and clay soil. Chalk subsoil.

Vinification: Natural yeast fermentation in 600L oak barrels. Aged 30 months under cork closure before disgorgement.

SO2: 38mg/L at press

Disgorgement date: Various

Dosage: Brut Nature

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 vigneronns. 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.