

Winemaker : Étienne Calsac

Region: Champagne

Location: Avize



Clos des Maladries

ÉTIENNE CALSAC

Varietal: 100% Chardonnay

Vineyard: Cote des blancs

Parcel - Exposition:

"Clos des Maladries", one of very few «clos» in Champagne.

Southern exposition. Chalky soil

Viticulture: Horse plowed. Culture is certified organic on this parcel.

Vinification: Indigenous yeasts. 30% oak, 70% stainless steel vats. No fining or filtering

SO2: 36mg/L at press

Aging on the lees: 36 months. (with cork stopper)

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 vigneron. Each parcel is vinified separately, with a small percentage of wines aged in bar-



rels. 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.