

Winemaker
Stéphane Regnault

Region
Champagne

Location
Le Mesnil

Appellation
Champagne Grand Cru

Farming
Organic

Champagne Grand Cru Lydien

Stéphane Regnault

Variety

Chardonnay

Annual Production

1800 bottles

Vineyard

Chemin de Flavigny
(Oger, just north of Le Mesnil
on the route towards Avize)
Regnault has two separate small
parcels, one of which is 35 years
old, and the other is old vines of
the unusual Chardonnay Muscaté
planted via selection massale.

Vine Age

Planted 1950s and 1980s

Size

2 x 0.25 hectares (2 x 0.6 acres)

Terroir

Southwest exposure, light soil with
chalk below. Chemin de Flavigny
means "Flavigny Path"

Vinification

Hand harvested, fermentation
and aging 1/3 in used barrels,
and 2/3 in stainless steel tanks

Elevage

Malolactic fermentation is
neither encouraged or blocked
- generally occurs in the barrels,
but not in the tanks. Bottling
in June, and disgorged after
a minimum of 30 months.

Notes

The first release of Lydien comes
exclusively from the 2014
vintage, but future releases will
be multivintage blends from the
perpetual solera uniquely from the
Chemin de Flavigny vineyard.

About

Lydien is the expressive, dreamlike
cuvée which is open and energetic
from the start.

