

**Winemaker :** Jeanne Piollot

**Region:** Burgundy

**Location:** Molesme



# Prémices

## DOMAINE DAME JEANNE

**AOC:** Vin de France

**Varietal:** 100% Pinot Noir

**Vineyard:** "La Grande Côte"  
Molesme.

**Altitude:** 400m

**Terroir:** Oxfordian red marl.

**Vinification:** Natural yeast  
fermentation in used barrels.

**Aging on the lees:** 2 years in  
Enamelled steel

**SO2:** Small amount at harvest.

### About the winemaker:

Jeanne Piollot grew up at the southern edge of Champagne in the Aube, closer to Burgundy than to the Côte des Blancs or Reims. Working side by side out of the same domaine, her parents created two separate ranges of Champagnes: Piollot Père et Fille, which comes from vineyards on her father's side, and Marie Courtin, which comes from her mother's family vineyards. So it's only natural that Jeanne would collaborate with her parents under the same umbrella to create her own label, Dame Jeanne. The family decided to purchase a small domaine in Molesme, in Burgundy. By law, the wines have to be vinified and bottled in Burgundy, so Jeanne took over the winemaking and farming with her partner, Gennaro de Niccoli. The vineyards of Molesme are well known for producing excellent sparkling wines, as they are located so close to the



order of Champagne. Advice from Champagne was of course quite welcome, and Jeanne and Gennaro followed the same organic farming practices used by the family for decades. However, in the cellar, Jeanne and Gennaro have their own vision for the wines they want to create. They use minimal extraction and sulfur to craft vins de soif that live somewhere between Chablis and Champagne.