

Winemaker

Bénédicte Ruppert & Manu Leroy

Region

Champagne (Aube)

Location

Essoyes

Appellation(s)

Champagne

Farming

Certified Organic and Biodynamic

Champagne Les Cognaux

RUPPERT LEROY

Variety:

100% Pinot Noir

Annual Production:

5,500 bottles

Vineyard:

Les Cognaux, located in the town of Essoyes

Notes: Disgorged "à la volée" Brut Nature without any added SO2

Vine Age: Planted early 1980s

Size: 0.70 hectares total 1.7 acres

Terroir: Clay-Limestone with a majority of gray clay. Les Cognaux is located at the top of the hill with south/southeast exposure. The word Cognaux is an old local word that means "little corner", as in a nice little corner of the world to grow grapes.

Vinification & Elevage:

All cuvées are made according to the same process: vinification with natural yeast from their own grapes, without any fining or filtering. The cold settling occurs naturally with the winter frosts. Alcoholic fermentation and levage on fine lees in 225L barrels and 500L demi-muids for 9 months. Natural malolactic fermentation, Aged on the lees in bottle for 18-20 months.

About:

Bénédicte Ruppert and Manu Leroy tend 4 hectares of vineyards around Essoyes in the Aube. The vineyards were planted by Bénédicte's father in the 1980s, and have been farmed organically since 2010, and certified biodynamic since 2014. Except for the perpetual reserve cuvée 11,12,13... each Champagne is the product of a single vintage and a single vineyard. In addition to the vines, Bénédicte and Manu have a small biodynamic farm where there raise animals, grow grains and vegetables, and produce their own biodynamic preparations.

