

Winemaker Etienne Calsac	Region Champagne	Location Avize	Appellation Champagne	Farming Sustainable, no pesticides or herbicides
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Champagne Les Rocheforts Premier Cru

Étienne Calsac



Variety

100% Chardonnay

Annual Production

5,000 bottles

Vineyard

Les Rocheforts - Bisseuil 1^{er} cru

Vine Age

Planted end of 1980s

Size

1.5 hectares (3.7 acres)

Terroir

Predominantly chalk soils.
Southeast exposition.
Plowing and grass cover

Vinification

Malolactic Fermentation completed. Wine aged on the lees for 7 months before bottling

Elevage

30% aged in 300L et demi muids used barrels for 7-8 months before bottling. 18-24 months in bottle before disgorgement.

Notes

Les Rocheforts means literally "the strong rocks". In 2012, Etienne started a separate perpetual reserve just for Les Rocheforts. This single vineyard on pure chalk soils gives a precise and beautifully expressive Blanc de Blancs. 25% reserve wine.

About

In 2010, Etienne Calsac took over prime parcels from his family vineyards in the Côte des Blancs. With an unprecedented focus on purity, balance, and quality, Calsac became quickly regarded as one of the most notable new producers in Champagne. The high percentage of reserve wines in each cuvée ensures that each bottle has the same finesse and elegance. Calsac produces L'Echappée Belle from a blend of terroirs, as well as two single vineyard Champagnes - Les Rocheforts Premier Cru from Bisseuil and the monopole Clos des Maladries Grand Cru from Avize.