

**Winemaker**

Bénédicte Ruppert &amp; Manu Leroy

**Region**

Champagne (Aube)

**Location**

Essoyes

**Appellation(s)**

Champagne

**Farming**

Certified Organic and Biodynamic

# Champagne Papillon

RUPPERT LEROY

**Variety:**

100% Pinot Noir

**Annual Production:**

4,000 bottles

**Vineyard:**

Papillon - located in the village of Essoyes

**Notes:** Disgorged "à la volée" Brut Nature without any added SO2**Vine Age:** Planted early 1980s**Size:** 0.80 hectares total 2 acres**Terroir:** Clay-Limestone with a majority of red clay. Papillon is a sélection massale planting of Pinot Noir at the bottom of the hill with south/southwest exposure. Papillon means butterfly, and the vineyard is an extension of Fosse-Grely.**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.

