

Winemaker
Petit Lebrun et Fils

Region
Champagne

Location
Avize



Appellation(s)
Champagne

Cuvée Champagne Rosé

Champagne Petit Lebrun et Fils



Variety

90% Chardonnay,
10% Pinot Noir

Annual Production

3,500 bottles

Vineyards

The chardonnay comes from the Grand Cru Côte des Blancs villages of Avize, Chouilly, Cramant, Oger, and Oiry. Pinot Noir comes from Grand Cru vineyards in Verzenay.

Vine Age

35 years in average

Size

3 hectares total

Terroir

Chalk, Limestone

Vinification

The Chardonnay base is exactly the same wine as the Grand Cru Blanc de Blancs, vinified in stainless steel tanks with carbon dioxide gas used to prevent oxidation during vinification. The pinot noir is destemmed and vinified at the domaine.

Elevage

Still red wine from their own production is blended with the Grand Cru Blanc de Blancs to create a rosé d'assemblage. The wine is bottled and aged on the lees for 24-36 months.

Notes

Produced in their cellars in Avize, the Petit Lebrun Champagnes are a fresh, vibrant, and classic expression of Blanc de Blancs. The rosé comes from Véronique's family Grand Cru vineyards in Verzenay. Normally, this blend of Grand Cru Pinot Noir and Chardonnay could bear a Grand Cru label, but because of administrative technicalities, they are only able to use Premier Cru.

About

Richard and Véronique Petit farm just over 4 hectares of grand cru chardonnay vines in Avize, Oiry, Chouilly, Oger, and Cramant. In the vineyard, they do not use herbicides, and all the treatments that they use on the field are products that are approved by Haute Valeur Environnementale, and all products that are used during vinification are approved by Agriculture Durable & Bio.