

**Winemaker :** Stéphane Regnault

**Region:** Champagne

**Location:** Le Mesnil-sur-Oger



# Dorien N°45

**Grand Cru Blanc de Blancs**

STÉPHANE REGNAULT

**Varietal:** 100% Chardonnay

**Base Vintage:** 2016

**Vineyard:** Hautes-Mottes

## **Parcel - Exposition:**

The Hautes-Mottes terroir lies on the far side of the railway in the plain south of Le Mesnil. Hautes-Mottes means "high mound", and refers to the unusual veins of chalk that extend into the plain. Southern Exposition.

**Viticulture:** ½ planted 1950s, ½ planted 1980s. No synthetic pesticides. Work done taking lunar cycle into account. No synthetic pesticides. Biodynamic practices in the viticulture, including treatments with infusions and extracts of valerian, stinging nettle, horsetail, yarrow.

## **Vinification:**

Spontaneous fermentation. 65% 2016 in barrel, 35% reserve wine (starting 2014).

Complete malolactic fermentation



## **About the winemaker:**

In 2007, after working briefly as a sommelier in London and an aerospace engineer in Paris, Stéphane Regnault returned to the Côte des Blancs to take over the family domaine. Inspired and influenced by the conversations he had with other young producers, Stéphane decided to stop using herbicides in the vineyards, and gradually converted to organic farming.

Stéphane Regnault released his first single-vineyard cuvée from his family's prime terroir in Oger and Le Mesnil in 2018. These bottles are the result of over a decade of reflection, experience, and trials.

In addition to making wine, Stéphane is a passionate jazz saxophone player, and has named his three cuvées after a different jazz mode that each wine reminds him of.

**Winemaker :** Stéphane Regnault

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# Dorien N°62

**Grand Cru Blanc de Blancs**

STÉPHANE REGNAULT

**Varietal:** 100% Chardonnay

**Base Vintage:** 2017 with reserve 2016, 2015 and 2014.

**Vineyard / Terroir:** Parcel from Les Hautes Mottes. In a shallow basin with southern exposure. Very fine, structured, open, lumpy topsoil with clover-based cover, and very pure and compact chalk subsoil, with an almost imperceptible transitional soil horizon.

**Parcel - Exposition:** The Hautes-Mottes terroir lies on the far side of the railway in the plain south of Le Mesnil. Hautes-Mottes means "high mound", and refers to the unusual veins of chalk that extend into the plain. Southern Exposition.

**Dosage :** Brut Nature

**Viticulture:** No synthetic pesticides. Taking lunar cycles into account in vineyard work. Use of herbal teas and decoctions for treatment.

**Vinification:** Spontaneous fermentation. Non-interventional vinification, 50% 2017 in oak, 50% perpetual reserve wine (2014 to 2016). Complete malolactic fermentation.

## About the winemaker:

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Stéphane Regnault released his first single-vineyard cuvée from his family's prime terroir in Oger and Le Mesnil in 2018. These bottles are the result of over a decade of reflection, experience, and trials.

In addition to making wine, Stéphane is a passionate jazz saxophone player, and has named his three cuvées after a different jazz mode that each wine reminds him of.



**Winemaker :** Stéphane Regnault

**Region:** Champagne

**Location:** Le Mesnil-sur-Oger



# Dorien N°80

**Grand Cru Blanc de Blancs**

STÉPHANE REGNAULT

**Varietal:** 100% Chardonnay

**Base Vintage:** 2018

**Vineyard:** Hautes-Mottes

## **Parcel - Exposition:**

The Hautes-Mottes terroir lies on the far side of the railway in the plain south of Le Mesnil. Hautes-Mottes means "high mound", and refers to the unusual veins of chalk that extend into the plain. Southern Exposition.

**Viticulture:** ½ planted 1950s, ½ planted 1980s. No synthetic pesticides. Work done taking lunar cycle into account. No synthetic pesticides. Biodynamic practices in the viticulture, including treatments with infusions and extracts of valerian, stinging nettle, horsetail, yarrow.

## **Vinification:**

Spontaneous fermentation. 85% 2018 in barrels, 15% perpetual reserve wine (starting 2014). Complete malolactic fermentation.

## **About the winemaker:**

In 2007, after working briefly as a sommelier in London and an aerospace engineer in Paris, Stéphane Regnault returned to the Côte des Blancs to take over the family domaine. Inspired and influenced by the conversations he had with other young producers, Stéphane decided to stop using herbicides in the vineyards, and gradually converted to organic farming.

Stéphane Regnault released his first single-vineyard cuvée from his family's prime terroir in Oger and Le Mesnil in 2018. These bottles are the result of over a decade of reflection, experience, and trials.

In addition to making wine, Stéphane is a passionate jazz saxophone player, and has named his three cuvées after a different jazz mode that each wine reminds him of.

