

**Winemaker :** Stéphane Regnault

**Region:** Champagne

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



# Lydien N°45

**Grand Cru Blanc de Blancs**

STÉPHANE REGNAULT



**Varietal:** 100% Chardonnay

**Base Vintage:** 2016

**Vineyard:**

Wine from a parcel in Le Chemin de Flavigny, Oger - Grand Cru. South-facing.

**Parcel :**

Light topsoil w/ natural grass; transitional horizon not rich in chalk; subsoil is lightly fractured compact chalk.

**Viticulture:**

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. 40% 2016 in barrels, 40% 2016 in stainless steel, 20% reserve wine from the perpetual Flavigny reserve (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

**Region:** Champagne

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



# Lydien N°62

**Grand Cru Blanc de Blancs**

STÉPHANE REGNAULT



---

**Varietal:** 100% Chardonnay

---

**Base Vintage:** 2017

---

**Vineyard:**

Wine from a parcel in Le Chemin de Flavigny, Oger - Grand Cru. South-facing.

---

**Parcel :**

Light topsoil w/ natural grass; transitional horizon not rich in chalk; subsoil is lightly fractured compact chalk.

---

**Viticulture:**

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. 40% of 2017 in stainless steel, 40% of 2017 in large oak barrels, 20% reserve wine from the perpetual Flavigny reserve (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

**Region:** Champagne

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



# Lydien N°80

**Grand Cru Blanc de Blancs**

STÉPHANE REGNAULT



**Varietal:** 100% Chardonnay

**Base Vintage:** 2018

**Vineyard:**

Wine from a parcel in Le Chemin de Flavigny, Oger - Grand Cru. South-facing.

**Parcel :**

Light topsoil w/ natural grass; transitional horizon not rich in chalk; subsoil is lightly fractured compact chalk.

**Viticulture:**

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% 2018 in barrels, 35% reserve wine from the perpetual Flavigny reserve (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.