

**Winemaker :** Stéphane Regnault

**Region:** Champagne

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



# Chromatique

**Blanc de Blancs**

STÉPHANE REGNAULT



**Varietal:** 100% Chardonnay

**Base Vintage:**

2020 with reserve wines

**Vineyard:**

Mesnil sur Oger and Oger

**Parcel:**

Various parcels, some are located on the base of the hill in Mesnil sur Oger with chalky soil, and parcels in Oger with clay top soil.

**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. 30% of the harvest in oak and 30% of the harvest in stainless steel tanks; and 40% reserve wine. Complete malolactic fermentation.

**Dosage:** 2 g/l

**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.