

Winemaker : Elise Dechannes

Region: Champagne

Location: Riceys



Cœur de Noir

ELISE DECHANNES



Appellation: AOC Champagne

Varietals: 100% Pinot noir

Dosage: Extra Brut

Farming: Certified Organic, biodynamic practices on the vines

Viticulture:

Certified organic. Elise has been implementing production methods that aim for quality and sustainability: Manual plowing, selected harvest, minimum treatment.

Vineyard/Terroir:

This Champagne is from a single vineyard called "Champ Méchain."

Vinification:

Only the best juice is selected to make this exceptional wine. The wine is then aged in stainless steel tanks. Only 1.5g/l of sugar is added in order to preserve the expression of the terroir.

About the winemaker:

Based in the Les Riceys appellation of southern Champagne, Elise Dechannes crafts small amounts of site-specific wines that authentically speak of the place from which they come. Elise is equally passionate about organic and biodynamic viticulture. She cultivates all of her vines under these principles, with utmost respect for nature and biodiversity placed at the forefront of her farming. Since her early days, Elise has kept treatments to a minimum, harvests carefully by hand, and ensures that a respectful rapport is always maintained amongst her staff.
