

**Winemaker :** Elise Dechannes

**Region:** Champagne

**Location:** Riceys



# Absolute Grès

ELISE DECHANNES



---

**Appellation:** AOC Champagne

---

**Varietals:** 100% Pinot Noir

---

**Farming:** Certified Organic, biodynamic practices on the vines

---

**Vineyard/Terroir:**

This Champagne is produced from grapes harvested from the flat "Val Preuse" plot, located at an altitude of 250m / 300m and benefiting from a South-East exposure. The soil is composed of Kimmeridgian limestone, which keeps the plot cool.

---

**Viticulture:**

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

---

**Vinification:**

After harvest, the grapes are pressed and directly put into stoneware amphoras. The first fermentation as well as the 9 to 10 months vinification process will take place in those amphoras. The wine is then bottled unfiltered and with no added sugar.

---

**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.