

Winemaker : Elise Dechannes

Region: Champagne

Location: Riceys



Essentielle

ELISE DECHANNES



Appellation:

AOC Champagne

Farming: Certified Organic, biodynamic practices on the vines

Varietals: 100% Pinot Noir

Viticulture:

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

Vinification:

The grapes have been harvested in 2019 from different plots. The wine was vinified and aged for 10 months in stainless steel tanks before bottling with no added sugar. This is an expressive and generous wine.

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.