

Chardonnay

CHAMPAGNE ARTHUR LELIÈVRE



AOC Champagne Premier Cru

Varietals:

100% Chardonnay

Vinification:

Each cuvée undergoes primary fermentation and aging in vapor sealed oak barrels of 228 and 350 liters, utilizing indigenous yeasts.

Vineyard/Terroir:

Located on the North facing side of Montagne de Reims.

Viticulture: Sustainable, with short pruning, green harvesting and constant reflection on all cultivation practices.

About the winemaker:

Arthur Lelièvre returned to his family's 10-hectare property in 2014, becoming the 6th generation winemaker at Champagne Forget-Chauvet.

Their estate is predominantly situated around Montagne de Reims, and boasts substantial holdings in the premier cru of Ludes, as well as vines in Taissy and Largery.

The northerly exposure of his family's vineyards in Ludes allow them to benefit from a cooler microclimate, which is ideal for prolonged maturation amidst Champagne's warming trends.



Arthur embarked on a transformative journey, pivoting the winery towards sustainable viticulture while maintaining his commitment to Forget-Chauvet's legacy.

Arthur continues to refine his winemaking under his eponymous label. Anticipation abounds for what lies ahead.