

Winemaker

Bénédicte Ruppert
and Manu Leroy

Region

Champagne (Aube)

Location

Essoyes

Appellation

Champagne

Farming

Certified Organic
and Biodynamic

Puzzle

Ruppert Leroy



Variety

70% Chardonnay 30% Pinot Noir

Vineyard

An ephemeral cuvée, made with grapes from our own plots and those kindly donated to us by our organic winegrower friends on the Cote des Bar following a devastating spring frost.

Terroir

The dominant terroir is clay limestone, with a various proportion of red clay, gray clay and some white limestone.

Vinification and Elevage

All cuvées are made according to the same process: vinification with natural yeast from their own grapes, without any fining or filtering. The cold settling occurs naturally with the winter frosts. Alcoholic fermentation and élevage on fine lees in 225L barrels and 500L demi-muids for 9 months. Natural malolactic fermentation, Aged on the lees in bottle for 18-20 months.

Notes

Disgorged à la volée brut without any added SO2 or liqueur.

About

Bénédicte Ruppert and Manu Leroy tend 4 hectares of vineyards around Essoyes in the Aube. The vineyards were planted by Bénédicte's father in the 1980s, and have been farmed organically since 2010, and certified biodynamic since 2014. Except for the perpetual reserve cuvée 11, 12, 13... each Champagne is the product of a single vintage and a single vineyard. In addition to the vines, Bénédicte and Manu have a small biodynamic farm where there raise animals, grow grains and vegetables, and produce their own biodynamic preparations.