

Winemaker : Carole Néret

Region: Champagne

Location: Festigny



Terra Mia

NÉRET-VÉLY

About the winemaker: Founded in 1945, the Néret-Vély domaine has seen constant change but stayed true to their local roots in their lesser-known corners of Champagne: Festigny, Châtillon-sur-Marne, Nesle-le-Repons, and Comblizy. Carole Néret is the third generation vigneronne to steward the vines and continues to envision new paths forward. Carole was born to a dairy farmer father and an accountant mother who inherited a micro-plot of 20 ares in Festigny. Against the advice of banks to sell their vineyards at the beginning, the family remained steadfast in their vision, purchasing dense, qualitative woodlands and undertaking the labor-intensive process of clearing them. All was self-financed. Certain parcels of land are remarkably steep, such as their aptly-named 'Everest' plot, requiring a near-constant grip on vine wires in order to be worked on. In the early 2000s, Néret-Vély steadily grew, creatively seeking out direct sales and building a robust list of local clients. Carole returned to the domaine after her studies in Avize and took over in 2019. In 2021, she made the bold step to modernize the winery with the support of her husband Matthias and her cousins Yann and Eva. In the cellar, Carole lowered dosage almost across the board, and in the vines, introduced cover crops and horse plowing. For her new artistic labels, Carole worked with a local artist to bring images from her childhood to life—including the emblematic red tractor passed down from her father featured on the label of 'Ôde de la Vie.' In 2022 and 2023, Carole focused on revitalizing 'forgotten' varieties of Champagne such as Arbanne and Pinot Gris in small plots. The domaine holds the highest level of the Haut Valeur Environnementale (HVE) sustainability certification. At the cellar in Vauchamps, the family is continuing to experiment with their Champagne offerings, lowering dosage, and increasing organic practices.



Appellation: Champagne

Varietals: 100 % Chardonnay

Terroir: Clay-limestone with marl

Vinification: Fermentation with indigenous yeasts and full malolactic conversion. Plate filtration.

Dosage: Extra brut. 3g/L.

Elevage: Élevage in stainless steel tanks. Aging 36 months in bottle.

Total production average:
8 030 bottles