

Charpentier

Champagne, France

Winemaker: Jean-Marc Charpentier

Region: Champagne, France

Location: Charly-Sur-Marne, France

Appellation: Champagne



Les Chauffours, Les Gains in the Marne Valley. Crus of Charly-Sur-Marne and Saulchery. Limestone marls on a substructure of soft limestone from the Lutetian era, together with millstones and silex.



Stainless steel, temperature controlled tanks. Long alcoholic fermentation at ultra low temperature, with yeasts indigenous to Champagne selected to control end of fermentation. Aged 48 months on the yeasts. Disgorged 6 to 10 months prior to shipping.



Certified Biodynamic



88% Chardonnay & 12% Pinot Meunier



About the Winery/Winemaker

Charpentier is by no means a newcomer to Champagne, they are an 8th generation family based in the Charly-Sur-Marne in the Marne Valley. Jean-Marc Charpentier now heads the estate, 24 hectares in total planted to 45% Chardonnay and the balance split between Pinot Meunier and Pinot Noir atypical for the Pinot Meunier driven region. Under Jean-Marc's tenure the estate has obtained both organic and biodynamic certification, a move made with both goodwill and pragmatism. The wines are vinous and structured, they shine!