

# DHONDT-GRELLET

## NV DANS UN PREMIER TEMPS

### ORIGIN

Flavigny, Champagne, France

### WINE TYPE & VARIETIES

Sparkling white, 70 % current vintage+30% solera from 1986.  
50 % Chardonnay  
30 % Pinot Noir  
20 % Pinot Meunier

### VINEYARD

Different plots across Sezanne, Cuis, Avenay val d'Or.

### SOIL

Chalk-based.

### AGE OF VINES

Average 40-45 y/o.

### VITICULTURE

Practicing organic with Biodynamic principles. Lot of soil work to replace chemicals. Low yields.

### VINIFICATION

Manual harvest, whole bunch pressing, indigenous yeast fermentation in steel and barrique, natural MLF, no chaptalisation, fining or filtration. Around 4-5 g/l dosage.

Dhondt-Grellet as a Champagne producer has its beginning in 1986. That is when Eric Dhondt and Edith Grellet decided to stop selling off their grapes and merged their vineyards with the intention to translate their terroir into honest Champagne. 2012 their son Adrien, then only 20 years old, joined the domaine and is today in charge of the winemaking. It is with Adrien's entry into the production that things really started to improve. Adrien is inspired by the greats of Burgundy and Champagne, such as Coche-Dury and Selosse. During his brief time in the cellar and vineyards the wines have been brought up to another level. Something that has caught the attention of the international wine market – today Dhondt-Grellet's grower Champagne is highly praised and sought after.

Vineyard plantings consist of 6 hectares in the heart of Côte des Blancs spread across 25 lieu-dit's in the villages of Cuis, Cramant, Chouilly and Sézanne. A little bit of Pinot Noir is grown in Avenay-val-d'Or in the Vallée de la Marne as well. The vines are in average 40 years old and are farmed close to organic with some biodynamic methods being used – all in all a very natural approach. Adrien is a strong believer in terroir and has therefore expanded the range of wines produced by isolating villages and vineyards and bottling them separately. This also means that a very low dosage is practiced, maximum 5 g/l. Adrien has experimented with zero dosage but his experience tells him that you need a tiny amount of sugar for the wines to age better. Wines are fermented spontaneously in oak barrels and stainless steel, most of the wines rest 8 months on the fine lees before second fermentation and after that it ages sur lattes 2-4 years. All wines except entry level *Dans un Premier Temps* are Blanc de Blancs.

The soul and extra personality in Dhondt-Grellet's champagnes undoubtedly comes from the solera Eric and Edith started back in 1986. The solera is based entirely on chardonnay and are separated after village. Every year a part is taken out for blending and a new part from the latest vintage is always added back, making it a form of perpetual reserve. The wines Adrien makes, except Vintage, have 30 % of this solera wine in them. This adds incredible depth, richness and complexity to these beautiful, honest, world class champagnes.



VIN EST. 2012