

JEAN-PHILIPPE TROUSSET

'TERROIR D'HISTOIRE' PREMIER CRU EXTRA BRUT

ORIGIN

Les Mesneux, Champagne,
France

WINE TYPE & VARIETIES

Sparkling dry white,
50% Pinot Noir
30% Pinot Meunier
20% Chardonnay
(45% reserve wine)

VINEYARD

Blend from 3 villages:
Les Mesneux, Lacy and
Villedommange

SOIL

Chalky, clay-limestone and
sand-loam

AGE OF VINES

TBA

VITICULTURE

Organic and biodynamic
practices

VINIFICATION

Manual harvest, indigenous
yeast, spontaneous
fermentation, vinified in 90%
stainless steel and 10% oak,
10 months on fine lees, at least
15 months in bottle before
release, 3,5g/l dosage.
No malolactic. Light filtration.

Trousset, a domaine with a long family heritage as growers, embodies a synergy between nature, mankind, and sparkling wine. Jean-Philippe apprenticed in the family trade, took the reins in 1992, and became independent in 2008 when establishing his own human-scaled domaine.

Jean-Philippe is particularly meticulous and attentive in his work, striving to maintain the DNA of the domaine, the quality of the grapes, and to reduce inputs. Environmental respect is at the core of the house's concerns. With over 20 years of expertise in soil management and ongoing efforts to preserve the microbial life of the plots, the commitment leads towards essential biodiversity for sustainable viticulture. An eco-responsible approach, to say the least.

Seven hectares, comprising 40 different parcels, are currently farmed in Les Mesneux, Sacy, Villedommange, and Gueux, all situated in Montagne de Reims. Loamy and clay-limestone soils are prominently represented in the vineyards, covered with the trinity of Champagne grape varieties. For several years, Jean-Philippe has been selling the harvest from specific parcels to Jérôme Prévost and Frédéric Savart.

Pruning is essential to the vegetative cycle. The preference for short pruning aims to limit yields and provide better aeration, with the objective of obtaining grapes with richer and sweeter aromas. The harvest is done manually and sorted by parcel.

After pressing, grape juices are vinified in temperature-controlled stainless steel tanks and varying sizes of oak barrels, then aged on fine lees for nine months, always halting malolactic fermentation to bring freshness and tension. After filtration and bottling, the wines rest for 15 months for blend wines and three years for vintage wines. The intention is to follow the Lunar Calendar for both bottling and disgorging.

Now. If you enjoy bubbles with seamless harmony, core, suppleness and liveliness there's no reason to hesitate. Just try it out!



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