

DHONDT-GRELLET

MV 'DANS UN PREMIERE TEMPS' EXTRA BRUT

ORIGIN

Flavigny, Champagne, France

STYLE & VARIETIES

Sparkling dry white,
50% Chardonnay
30% Pinot Noir
20% Pinot Meunier

VINEYARD

Expression of all 6 hectares of holdings in Sezanne, Cuis and Avenay val d'Or

SOIL

Limestone

AGE OF VINES

45 y/o

VITICULTURE

Certified organic

VINIFICATION

Manual harvest, malolactic fermentation with native yeasts, around 70% of the fruit is from the actual vintage, the rest being reserve wine dating back to 1986, ageing in stainless steel and barrique for 8-10 months, resting lees for an additional 30 months

Dosage between 2-2,5 g/l.

The family of Dhondt-Grellet has been producing champagne since 1986, when Eric and Edith started out from their house in Flavigny. Today both their kids, Adrien and Alice, have taken over the reins, and 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 lieux-dits in the villages of Cuis, Cramant, Chouilly and Sézanne. A little bit of Pinot Noir is also grown in Avenay-Val-d'Or in the Vallée de la Marne. The vines are on 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 by isolating villages and vineyards and bottling them separately. This also means a very low dosage is practiced, maximum 5 g/l.

Wines are fermented spontaneously in oak barrels and stainless steel; most rest 8 months on the fine lees before second fermentation, and after that age sur lattes for 2–4 years.

The soul and extra personality in Dhondt-Grellet's champagnes undoubtedly come from the solera Eric and Edith started back in 1986. The solera is based entirely on Chardonnay and is separated by 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

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