



CAGE IMPORTS

↳ Napa Valley, California ↳

CHAMPAGNE A. LECONTE Scelles 2 Terroirs Pinot Noir



Alexis Leconte, 5th generation winemaker, joined his father Xavier making wine in the Marne Valley village of Troissy in 2013. He returned home after studying winemaking in Champagne and, once graduated, making wine in Alsace and Burgundy. His first order of business was to return the estate to the Organic farming that his grandfather and great grandfather had always practiced on the land. The focus was now back

to the land, the vines and the plough. In 2015 Alexis assumed full control of the estate and very quickly converted to Biodynamics. He also started a parallel brand Champagne Alexis to go along with the family brand Champagne Xavier Leconte. Now both brands are rolling up to become Champagne A. Leconte. This brand culminates not only 5 generations of winemaking but a decade of experimentation, exploration and experience in the vineyards and cellars.

All of the work in the vineyard is organized according to the rhythms and cycles of the season. Natural plant matter and cover crop have been plowed deep for over a decade to encourage deep rooting and help compost the soil. This allows for less need to treat with organics and a natural disease defense built up by the vines due to the biodiversity. There have been subtle changes made in reaction to the changing climate of Champagne. There is very little to no leaf thinning to protect from sun and hail as well as a more nuanced tasting of the berries before harvest to ensure ripeness and acidity are perfect.

LOCATION	Troissy
ECHELLE DE CRU	Autre 84%
FOUNDED	1861
VINEYARDS OWNED	10ha
STATUS	RM
WINEMAKER	Alexis Leconte
WINEMAKING	Organic
TOTAL PRODUCTION	60,000 bottles/year

WINE NOTES

VINTAGE	NV
BLEND	100% Pinot Noir
DOSAGE	3.5 g/l
LEES AGEING	4 years
VINEYARDS	Le Clos de Poiloux in Troissy
SOILS	Clay and Limestone, green clays and marl