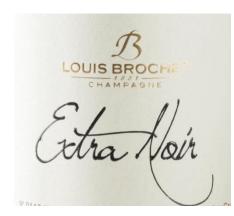


## CHAMPAGNE LOUIS BROCHET Extra Noir



Fourth generation brother and sister team Louis and Helene are at the now at the helm of this estate nestled in the vines of Ecueil. The first Louis Brochet made his first Champagne in the early 1900's from vines planted by his mother a generation earlier. They now farm 13ha spread over two distinct geographic zones. The first and more commonly know is the Montagne de Reims and the villages of Ecueil, Sacy, and Villers aux Noeuds. The second zone is the Valée de l'Arde and its pretty hillside vineyards on the terroirs of Branscourt, Mery-Premecy and Treslon. They farm 50 plots in total and the predominant soils vary but mostly consist of clay, sandy loam over chalk.

Certified in Sustainable viticulture (VDC) and High Environmental Quality (HVE), the mission of Champagne Louis Brochet is to preserve the land, the health of the vines and protecting the environment. There are never any chemical insecticides or herbicides used. Covercrops are promoted between the vineyards and only organic fertilizers are used in the vineyards. As with many producers of similar mindset, the health and wellness of the vineyards if put in front of the commercial demand to produce grapes.

LOCATION Écueil ECHELLE DE CRU 1er 90% FOUNDED 1943 VINEYARDS OWNED 13ha STATUS RM WINEMAKER Louis Brochet WINEMAKING Organic TOTAL PRODUCTION 100,000 bottle/year

## WINE NOTES

VINTAGE	2013
BLEND	100% Pinot Noir
DOSAGE	5 g/l
LEES AGEING	7 years
VINEYARDS	Les Chaillots and Les Hautes Vignes in Ecueil
SOILS	Clay limestone over chalk