



# CAGE IMPORTS

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## Champagne Daniel Moreau BOTTE SECRETE

Location	Vandieres
Echelle de Cru	Autre Cru 86%
Founded	1961
Vineyards Owned	2.32ha
Status	RM
Winemaker	Bastien Moreau
Winemaking	Certified Organic
Total Production	55,000 bottles/ year

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Blend	45% Pinot Noir 45% Meunier 10% Chardonnay (10% Red Wine from Pinot Noir)
Dosage	4 g/L
Lees Ageing	24 Months
Vineyards	16 Parcels in Vandieres
Soils	Mixed soils typical of the Montagne de Reims

Even though vine growing for the Moreau family dates back to 1875, the first wines from their grapes weren't made in the village until 1956 when Robert Moreau founded the local cooperative. In 1961 he bottled a few hundred bottles of champagne from his own grapes with an eye towards the future. He was hoping to create an independent future of winemaking for his son. By 1970, with his son Daniel now at the helm the direction was clear. The estate would no longer provide grapes to the co-op and all 2.68ha of Meunier would go in to the family wine. In 2005 Daniel's son Bastien fully took over the day to day operations of grape growing and winemaking. His immediate goal was to become an organic winery and has since achieved such and is fully certified Organic. His approach is rational, methodical and precise. The goal is to produce the best grapes possible. He has, as the years have passed, adapted his philosophy to do less, and let nature do more. He has set the stage for the vineyards to produce the best they can and he stays to of the way of Mother Nature. No chemical, pesticide or weedkiller is used. Bastien is resolute in his practices and no change in the weather or vineyard will knock him off course.