

## CHAMPAGNE LOUIS BROCHET Extra Blanc



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	2015
BLEND	100% Chardonnay
DOSAGE	4 g/l
LEES AGEING	6 years
VINEYARDS	Les Vouagnes in Ecueil and Le Mont Benoit in
	Villers aux Noeuds
SOILS	Clay limestone over chalk