



CAGE IMPORTS

CHAMPAGNE COSE PERSEVAL 2023

Champagne Cose is charting a path not many in Champagne would attempt. They own no land, no grand winery and no chalk cellars. What they do have is connections and friends that are willing to assist in making their dreams of becoming vigneron come true. Each year Victor and Gil buy tiny amounts of grapes from the best plots they can find all around Champagne. They find growers that follow their philosophy of farming the land in accordance to nature mixed with their low intervention winemaking to craft a single vineyard wine. Each year different, each wine totally unique. Their signature is that they have not one style but many. They are charting a new way, the way of the Micro-Negociant.

Location	Chouilly
Echelle de Cru	Varies
Founded	2022
Vineyards Owned	None
Status	NM - Micro Negociant
Winemaker	Gil Congo & Victor Allier
Winemaking	Organic
Total Production	4,000 bottles/ year
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Blend	100% Meunier Certified Organic
Dosage	Brut Nature - 0 g/L
Soils	Sand over Clay - Limestone
Vineyards	“La Pucelle” Chamery
Production	1,632 Bottles