



Champagne Piot-Sévellano

Le Temps Pour Elle, Solera Pur Meunier - NV

Winemaker: Christine Sévellano

AOC: Champagne

Vintage: 2017 base wine

Vol: 12 %

RS / Dosage: 3.2 g/L

pH: 3.15

S02: 25 mg/L

Total Production: 640 bottles

Grapes: 100% Meunier

Vine Age: 30 years

Soils: Limestone and Clay

Vegan: No

Allergens: None

Closure: Cork, Cage + Foil

Drinking Window: 2 - 3 years

Ethos: Certified HVE, Organic conversion

Producer: Piot-Sévellano is in the hands of Christine, who is the 10th generation of growers and 3rd generation to make wine on this family domaine located in Vincelles, in the Marne Valley. In 2011 Christine implemented new agricultural techniques to preserve her soils and biodiversity: strong reduction of treatments, zero herbicide, using of organic fertilizers only, collecting of rainwater to use them, protection of biodiversity, groundwork by hand and horse, etc. Across the three cuvées represented, Meunier is dominant and brings a wonderful savoury, animal character and ripens the fruit of these delicious Champagnes.

Vinification: Manual harvest, whole-grape pressing in a 4,000 kg automatic press, fermentation of the cuvées in thermoregulated vats, cooling period, malolactic fermentation, **3 years** of aging in the bottles on lees. Dosage 3.2 g/L. There are two solera, one in an oak cask (30hL), the other in an enamel vat (40hL) (both started in 2011). The blend is 80% enamel and 20% oak, to soften the woody flavours of the young oak cask.

Tasting: Floral nose showing violet and rose petal, maple leaf and vanilla. A crisp core is balanced with baked pear and a persistent, clean and morish finish.

Points/Reviews/Tasting: Jancis Robinson (17.5)
A wine that filled me with joy from the first moment I put my nose in the glass. It smells of a flower garden warming from the fresh white-light of May into the warm glow of June, suffused with red-gold and purple and trumpets of orange. It's heady floral perfumed, recklessly so for champagne, throwing two fingers up at convention. Wearing Doc Martens embroidered with violets, spilling with the sweetness of quince and clementine, trailing outrageously plashy ribbons of mango and passion fruit, this is a wine that scoops up life with both arms and sings full-throated at the big wide sky. A champagne that is, unusually, audacious with joy and generosity. This is a rare story for this region: the fruit, the fruit, and nothing but the fruit. I want to hug Christine and Vincent for having the courage to make such a damn delicious wine! (TC)

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