

VINDEMIA

Vibrant and Intense

Vindemia is the first cuvée born from the inspiration of Edgar and Louise Coulon. After ten years of experience, the brother and sister continue to showcase the Terroir of Vrgigny, the playground where they grew up, learned and nurtured their passion. At each harvest (Vindemia in Latin), Edgar and Louise set aside a portion of their wines in reserve, so that future blends may tell the story of their Estate and their choices, with consistency and balance. Vindemia thus becomes the union of parcels and vintages, a Champagne where time, transmission and emotion intertwine to offer a truly unique wine.

The Terroir

A blend of Meunier (60%) and Chardonnay (40%) from Vrgigny, a Premier Cru village on the Montagne de Reims. The east and southeast-facing slopes provide excellent sunlight exposure, ensuring optimal grape ripening. The parcels rest on a mix of sand, clay and chalk.

Vineyard Work

The vineyard is farmed organically and with agroforestry practices, guided by observation, understanding and respect for natural balances. The soils are maintained with permanent cover crops, composed of diverse native plants. In the vineyard, the approach is minimally interventionist: short pruning, yield control, and practices that respect the surrounding biotope.

Natural Vinification and Ageing

Vinification: Gentle pressing followed by ageing in oak barrels, with spontaneous fermentation using indigenous yeasts from the vineyard and natural malolactic fermentation.

Ageing: On full lees for 11 months in barrels. The wine-wood-lees interaction enhances complexity and roundness.

Clarification: Natural, without fining or filtration, preserving aromatic integrity before bottling.

Prise de mousse: Controlled, with pressure limited to 4–4.5 atmospheres.

Blend based on the 2021 vintage, completed with reserve wines from 2020.

Ageing in cellars: 36 months in the Domaine's underground caves.

Dosage: Zero dosage

Tasting note

Vindemia reveals a golden hue with delicate bubbles and an elegant nose combining white flowers, citrus and fresh fruit, lifted by subtle hints of hazelnut and brioche. On the palate, the attack is precise and mineral, carried by the tension of our Meunier that year and the finesse of Chardonnay. The saline, spicy finish prolongs the tasting experience. As an aperitif, Vindemia pairs beautifully with both iodized and gourmet tapas.

