



## Champagne de Villepin “Le Clos des Potiers” Coteau Champenois

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**Winery:** Champagne de Villepin  
**Category:** Wine – Still – Red  
**Grape Variety:** 100% Pinot Noir  
**Region:** Boursault/ Valle de la Marne / Champagne/ France  
**Vineyard:** Estate  
**Winery established:** 1999  
**Feature:** Sustainable with development for biodiversity  
**Awards:** Gault et Millau 2022



### Product Information

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**Soil:** Mostly clay on limestone, with some silt and sand in areas  
**Elevation:** around 200 meters (656 feet)  
**Age of vines:** 10 years old  
**Vinification:** Hand harvest. Maceration at 25 C. Bruno only uses the free juice. No pressed juice is used. Aged in barrel for one year. The idea is making a red wine with traditions of the Champagne area.  
**Tasting Note:** Medium-bodied with light acidity and tannins. On the palate aromas of red cherry and violet flowers.  
**Production:** 1.000 bottles  
**Alc:** 12.0%

### Producer Information

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Tenth generation winemaker of a large Burgundy family, Bruno de Villepin settled in Champagne in 1999 on the family property, purchased by his great-great-grandfather to the Duchess of Uzès, granddaughter of Veuve Clicquot. 2.12 hectares (5.25 acres) of vineyard, composed of 55% of Pinot Meunier, 30% of Chardonnay and 15% of Pinot Noir.

The continuing effort to reduce the environmental footprint of its viticulture practices, a gentle and meticulous oenology, without filtration, and some parceled vinification since 2008, when he set up his winery. He started marketing at the end of 2013 with two vintages, the 2008 vintage and the brut Champagne.

Bruno continues his labor-intensive work in the vineyards, so the vines can grow the best grapes possible, from one year to the next. The quality of the wines depends mainly on what is done in the vineyards, from the plantation, through the size, the trellising and the grape harvest.