



Champagne de Villepin Brut Vignoble Rosé

Winery: Champagne de Villepin
Category: Wine – Sparkling – Rosé
Grape Variety: 100% Pinot Meunier
Region: Boursault/ Valle de la Marne / Champagne/ France
Vineyard: Estate
Winery established: 1999
Feature: organic transition

CHAMPAGNE
de Villepin

Product Information

Soil: Mostly clay on limestone, with some silt and sand in areas

Elevation: 152 meters (500 feet)

Age of vines: between 15 to 50 years old

Vinification: Hand harvest. 50% of red wines from a controlled vinification of his best grapes, with a 5 days maceration at low temperature (18°C), and 50% of white wines. Traditional method champenoise. The wines are not filtered so that they keep all their material and their complexity, which also gives them a much higher potential of protection and longevity. 30 months of ageing before disgorgement, followed by another 6 months in the cellar before its release.

Tasting Note: In this Rosé, there's about 50% of red wine to bring notes of red fruit like cherry. Very flavorful in finish, underlined by the lively effervescence. Good length on the palate.

Production: 1.500 bottles per year

Alc: 12.5

Producer Information

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. Bruno has worked towards organic certification over the past few years and will be fully certified in 2024.