



Champagne Brut Cuvée Folle Pensée

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



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: Blanc de Noirs is a Champagne from a selection of parcels chosen for the quality of their grapes. All parcels are vinified separately, which shows exactly their characteristics. The base wines are aged on fine lees, in vats, for 18 months, before blending. The aging on fine lees of the wines makes it possible to highlight its aromas.

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. After cellaring and disgorging, the Champagne will be aged for at least 6 months in the cellar.

Tasting Note: Radiant generosity of the Pinot Meunier grape, with its scents of blackcurrant, peach, citrus fruits and apricot. On the palate there is an outstanding vitality, thanks to the timely stop of the malolactic fermentation of the base wines and a minimalist dosage at the end.

Production: 500 bottles

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.