

# AGENCE CIDÉO

DISTRIBUTION

« Brands revealers »

Portfolio  
Champagnes



**AGENCE  
CIDÉO**  
DISTRIBUTION

Cidéo Distribution here presents a range of Winegrowers Champagnes. They have been selected for their qualities, their originality and their image.

Created by Julie MARANO et Virgile LACROIX in 2015, Cidéo Distribution is the referent of the buyers of champagnes.

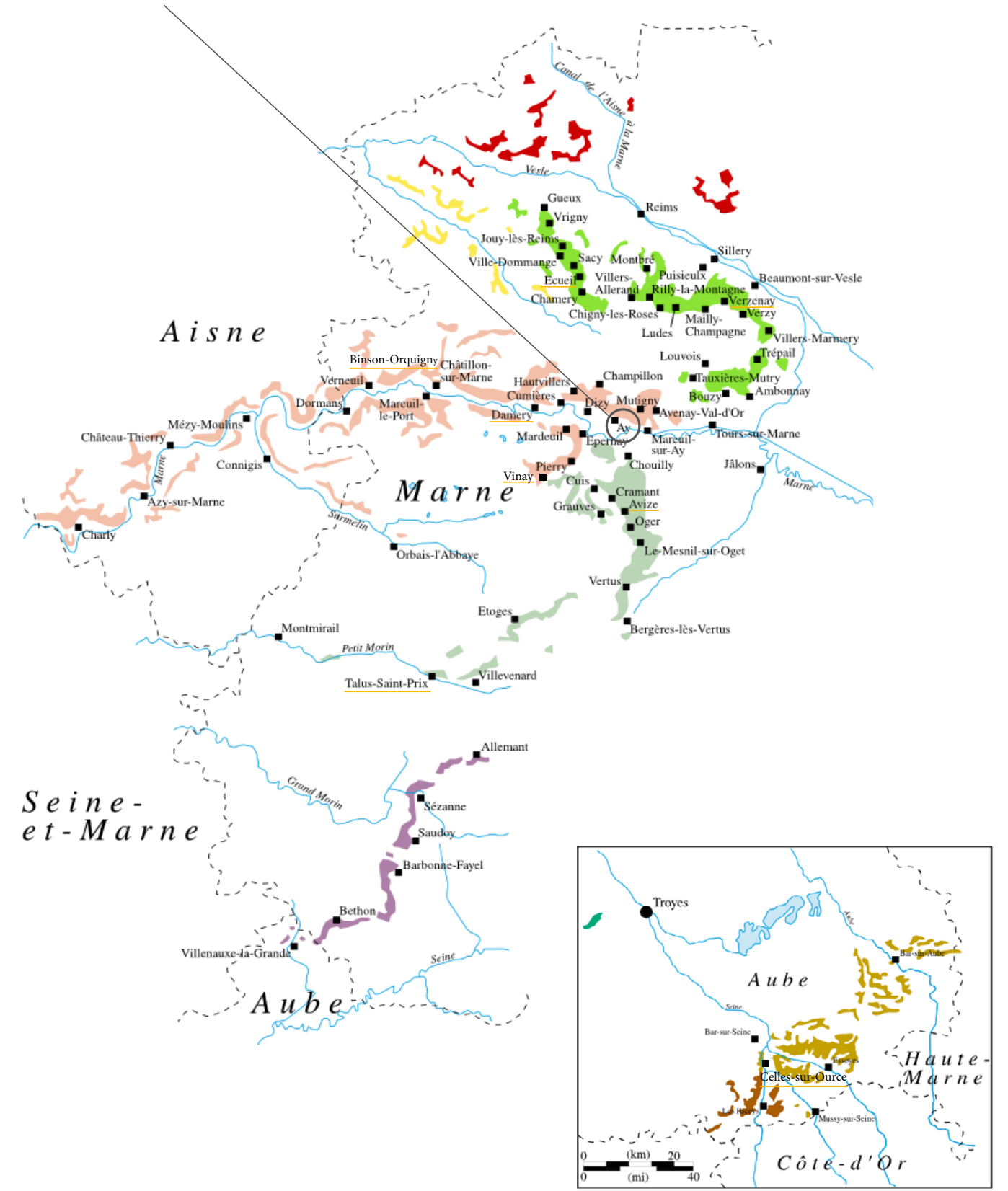
Implanted in champagne, in Aÿ, at the heart of Champagnes Grand Cru, the entity is a branch of the Agency Cidéo, agency of branding and business, which accompanies the winegrowers in the creation and the development of their brand identity.

So, Cidéo Distribution has the peculiarity to be carried by « creators - marketers - wine tasters », audacious, optimistic and innovative.

Far from them the envy to take the already borrowed ways: Cidéo Distribution has for vocation to put in market products selected for their qualities, their originality and their image. The whole, reinventing the ways of the marketing.

Indeed, Cidéo Distribution wished to create new bridges between the producers and the buyers by being attuned permanent of markets and trends in France and abroad.

In full awareness of the product and its process of manufacturing, of his authors (90 % of the brands pass by the expertise of the agency), but also of the market and its consumers, Cidéo Distribution carries a transverse vision assuring the successful marketing of wines and champagnes of its portfolio.







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## CHAMPAGNES

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Our categories :

**RISING STAR:** Rising brands, inspirational ones!

**MAKERS:** Brands of « makers », passionate about their job.

**OUT-OF-THE-BOX:** Unusual brands, standing out!

**MAJORS:** Strong brands, mainstream ones!

## RISING STAR

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## MAKERS

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## MAJORS

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## OUT-OF-THE-BOX

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**Champagne Petit & Bajan is the shaped gem of Richard and Véronique Petit. Together, they cultivate two Great Terroirs of the Champagne area: Avize and Verzenay, two vineyards listed as Grands Crus.**

Their many meetings, tastings and discussions decided them, at the end of the year 2008, to reveal the high potential of their great terroirs and this way, to make their own wine. With the support of their respective heritage, they develop its production with precision, patience and expectation. Each small detail is important and we can now have access to the pure, sharp and elegant range of Champagne Petit & Bajan. Petit & Bajan champagnes are pure and fine.

They reflect the high quality of the Great Terroirs from which they are produced: Avize and Verzenay.

Sold in limited edition, the cuvees Nuit Blanche, Ambrosie and Nymphaea unveil their profiles.

All champagnes are vintage ones.

POSITIONING: A great wine born from small details

ORIGIN: Champagne area - Avize & Verzenay

STATUTE: Producer-Winemaker and Independent Winegrower

STYLE: Grand Cru - Côte des Blancs - Shaped





**NUIT BLANCHE**

Blanc de Blancs  
Grand Cru  
2012

Blend: 100 % Chardonnay  
Quality: 100 % cuvee  
Fermentation: Malolactique  
Aging: 30 months  
Dosage: 3 g/L

This 100 % Chardonnay offers a pleasant nose, its well-present bubbles bringing some delicate effervescence.

The wine is pure, fine and sharp, offering nice matter and a fair stability.

Chardonnay expresses itself through notes of white, spring-like and light flowers; you can also find white fruits such as pear with firm and crunchy texture.

Rewards:

- Wine Enthusiast 2018 : 93/100
- Jancis Robinson 2017 : 17/20
- Chardonnay du Monde 2017 : Médaille d'Or
- Palmarès National de l'AVGF 2018 : 98/100
- Wine of Food Pairing Festival 2018 : Award of Excellence
- Gilbert & Gaillard / IWC : 93/100
- Gault & Millau 2019 : 16,5/20
- Bettane & Desseuve - Guide des vins 2019 : 15/20



**AMBROSIE**

Assemblage  
Grand Cru  
2012

Blend: 70 % Chardonnay, 30 % Pinot Noir  
Quality: 100 % cuvee  
Fermentation: Malolactique  
Aging: 30 months  
Dosage: 3 g/L

This cuvee is a blending of 70 % Chardonnay from Avize and 30 % Pinot Noir from Verzenay.

These two Grand Cru terroirs provide a vivid wine reminding aromas of yellow fruits like vine peach and apricot.

It combines the finesse of Chardonnay by its background floral and fruity notes with the rapidly present opulence of Pinot Noir, while keeping its delicacy. The finish is quite straightforward and pure.

Rewards:

- Wine Enthusiast 2018 : 93/100
- Gault & Millau 2019 : 16,5/20
- Gilbert & Gaillard / IWC : 91/100
- Bettane & Desseuve - Guide des vins 2019 : 16/20
- Jancis Robinson 2017 : 17,5/20







**NYMPHÉA**

Rosé  
Grand Cru  
2012

Blend: 90 % Chardonnay, 10 % Pinot Noir in red wine

Quality: 100 % cuvee

Fermentation: Malolactique

Aging: 20 months

Dosage: 3 g/L

This Rosé is made of 90% Chardonnay from Côte des Blancs and 10% Pinot Noir from Verzenay vinified in red wine.

The blend of these two grape-varieties produces a very fresh and light rosé, showing a colour subtly tinted with strong pink.

This is a straight wine whose delicacy and freshness are unfolded on aromas of raspberry and wild strawberry.

Rewards:

- Wine Enthusiast 2018 : 90/100
- Gault & Millau 2019 : 15,5/20
- Jancis Robinson 2017 : 17/20



**OBSIDIENNE**

Blanc de Noirs  
Grand Cru  
2012

Blend: 100 % Pinot Noir from Verzenay

Quality: 100 % cuvee

Fermentation: Malolactique

Aging: 30 months

Dosage: 3 g/L

Nose: Great freshness on menthol, citrus and chalk flavors.

Succeeded by red apple notes, quince and strawberry scents.

Palate: Fruity, generous and fresh. A chalk minerality. The final is well balanced with a last sensation on a crunch of fresh grape.

Rewards:

- Jancis Robinson : 17,5/20
- Palmarès National de l'AVGF : 98,8/100
- Wine of Food Pairing Festival 2018 : Award of Excellence
- Gault & Millau 2019 : 16,5/20
- Gilbert & Gaillard / IWC : 93/100
- Bettane & Desseuve - Guide des vins 2019 : 15,5/20









J E A N - C L A U D E  
**M O U Z O N**  
 C H A M P A G N E

All the duality of Champagne Jean-Claude MOUZON lies in the duo made by Frédérique and Cédric Lahémade, who create from two grapevarieties, Pinot Noir (black) and Chardonnay (white), champagnes worthy of their appellation Grand Cru Champagne. Their reasoned growing (environmental-friendly) is acknowledged & certified by the French Ministry of Agriculture via the label "HEV". This certification testifies that the estate of these two committed winegrowers is classified "High Environmental Value". Grapes and champagnes were born and produced in Verzenay, a Grand Cru village in Champagne.

POSITIONING: Duality

ORIGIN: Champagne area – Verzenay

STATUTE: Independant Winegrower

STYLE: Ecolo-chic



JEAN-CLAUDE  
**M O U Z O N**  
 CHAMPAGNE

ET SANS CIEL ?

Brut

Body & finesse

“Et sans ciel ?” is our historical cuvee, fundamental, essential. Jean-Claude produced it, so we have decided to continue it. Because what would we do without Nature and our predecessors? So it is produced, with this state of mind: to honour the tradition of our ancestors, to praise Nature for its key value in our job of wine-grower.

Blend: 60% Pinot Noir, 35% Chardonnay, 5% Meunier. 30% reserve wine

Fermentation: malolactic achieved

Aging: from 24 to 30 months

Dosage: home-made liqueur at 6 g/L

- The colour is old gold, shiny with a few orange pink hints. The mousse has a great, discreet finesse.
- The nose is complex, with nice maturity, balancing between notes of mature, stewed fruits, pear and plum, crystallized fruits and aromas of pastries, ripe grain and dried fruits, almonds and nuts.
- The palate is vivid on attack, frank, but also ample, with aromas of cooked fruits and marmalade, meringue and praline. Then the vivacity becomes stronger and takes it up, bringing some angularity to this champagne, still quite elegant and racy.

Also available in demi-sec, Dosage: 32 g/L



JEAN-CLAUDE  
**M O U Z O N**  
 CHAMPAGNE

REVERSE

Brut

Freshness & maturity

REVERSE such is the Ying and the Yang: it signs the symbiosis between two contrasting identities, Black grape variety (50%) and White grape variety (50%). It clearly represents our vineyard, shared between Chardonnay and Pinot Noir. Tender with its soft effervescence, rebel via its freshness, REVERSE is mainly composed with reserve wines (60%)... And with the word Reserve, you can write Reverse...

Blend: 50% Chardonnay, 50% Pinot Noir. 60% reserve wine

Fermentation: malolactic achieved

Aging: from 24 to 30 months

Dosage: home-made liqueur at 6 g/L

- The colour is gold foil, shiny, sparkling, and lively with fine effervescence.
- The nose is discreet first with floral notes, almost vegetal, then aromas of white fruits and citrus are expressed, making the whole elegant, frank, and spring-like.
- The palate expresses the ambivalent character of this wine: soft by its effervescence, rebel by its freshness.





JEAN-CLAUDE  
**MOUZON**  
 CHAMPAGNE

CŒUR À CŒUR

Rosé  
 Brut

Power & lightness

In life as in the vines, we elaborate our champagnes in duo: our body fight on tatami quickly turned into an affair of the heart. And like judo, this martial art combining strength and softness, our rosé combines power and lightness.

Blend: 65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier. 15 to 18% of red wine from one of the oldest plots of Pinot Noir. 25% reserve wine.

Fermentation: Malolactic fermentation achieved

Aging: for 15 to 24 months

Dosage: home-made liqueur at 8 g/l

- The colour is ruby pink slightly carmine, contained in a fine line of bubbles.
- The nose is discreet first, shy. Gradually notes of raspberry sweets and hot jams of red fruits: cherries, redcurrant, appear.
- The palate is both tender and crunchy, almost biting. The melted effervescence makes this wine soft, fresh, pleasant.

Available in demi-sec dosed at 32 g/l for a « swimming-pool Rosé » to be drunk served over crushed ice with a leaf of fresh mint!



JEAN-CLAUDE  
**MOUZON**  
 CHAMPAGNE

CANDEUR D'ESPRIT

Grand Cru  
 Blanc de Blancs  
 Brut

Intense & floral

This 100% Chardonnay wine is issued from our Grand Cru village, Verzenay. It has the candour of Chardonnay: crunchy, fresh, flowered, pure; and the spirit of its Grand Cru quality via its complexity, finesse and structure.

Blend: 100% Chardonnay from Verzenay. 50% reserve wine.

Fermentation: Malolactic fermentation achieved

Aging: 24 months

Dosage: home-made liqueur at 6 g/l

- The golden colour with intense green hints is vivid with fine and rapid bubbles.
- The nose is intense, mixing notes of lime zests with softer aromas of fresh bread, ripe grain and lime. You will also notice a slight minerality and a few toasted notes.
- The palate offers a frank attack, structured and lively. A « buttery flavour » in the mid-palate sustains floral aromas and aromas of white fruit, fresh pear and citrus.

*While beyond the standards of the range, this product confirms the style of the House, being able to surprise us with a Blanc de Blancs from Montagne de Reims, atypical of the usual expression of Chardonnay in Champagne, but quite faithful to the « talent » of the wine-maker and the quality of reserve wines of the House Jean-Claude MOUZON.*









JEAN-CLAUDE  
MOUZON  
CHAMPAGNE

GRAND BOUQUIN

Grand Cru  
Brut

Luxury & bliss

Our grapes and champagnes are harvested and produced in Verzenay, a Grand Cru village of the Champagne area. Our « Grand Bouquin », made of Pinot Noir and Chardonnay, is produced in Verzenay and holds its attachment to our village in its name. Indeed, « Bouquins » is the name given to Verzenay inhabitants! This village is « Great » since Verzenay is one of the seventeen villages of the Champagne area to be classified as Grand Cru.

Blend: 70% Pinot Noir, 30% Chardonnay.

25% reserve wine

Quality: 100% cuvee

Fermentation: Malolactic fermentation achieved

Aging: between 24 and 36 months

Dosage: home-made liqueur at 6 g/l

- The colour is shiny, with a strong golden tint and the bubble is fine and lingering.

- The nose mixes aromas of rusks and ripe grain, fresh nuts and almonds. Floral and honey fragrances transcend the whole on notes of lime and acacia.

- The palate is frank and ample, marked by some elegant and gourmet roundness. Fleshy but fresh, it is crunchy like fresh fruits: white peach, apricot and the purity of citrus.



JEAN-CLAUDE  
MOUZON  
CHAMPAGNE

VIRDUNACUS – 2012

Grand Cru  
Extra-Brut

Fruity and sophisticated

« Virdunacus » means small place of greenery... It is the latin root of that where this Vintage wine was raised: Verzenay, village Grand Cru of Frédérique and Cédric.

Blend: 80% Pinot Noir Grand Cru from Verzenay, 20% Chardonnay Grand Cru from Verzenay

Quality: 100% cuvee

Fermentation: No malolactic fermentation

Aging: 5 years in cellar

Dosage: home-made liqueur at 3 g/l

Dress: Yellow golden color dress livened up by fine and lively bubbles which feed a delicate ruffle.

Nose: The first nose shows pastry cook, accompanied by the fresh apricot, the hot apple and with flavors of honeysuckle. Then the aeration reveals its fruity wealth with the peach, the raspberry, the pomelo, with accents of infusion of verbena tea note and soft spices.

Mouth: The attack is supple and clear. A pulpy and crunchy, at the same time vinous and fruity, is supported by a lemony freshness. Its chalky minerality brings frankness and is long on the palate.

A wine with a harmonious and concentrated expression.



JEAN-CLAUDE  
**M O U Z O N**  
 C H A M P A G N E

LES DÉLIÉS – CHARDONNAY – 2011

Grand Cru  
 No dosage

Alluring & complex

« Les Déliés » are a collection of vintages. Their name is due to the selection of a single grape variety, from a single year, with no dosage. It represents all our know-how and our Grand Cru (Grand Cru) heritage.

Blend: 100% Chardonnay Grand Cru from Verzenay (central plot of the vineyard)

Quality: 100% cuvee

Vinification: in oak barrels from the forest of Verzy for 12 months after pressing operations

Fermentation: No malolactic fermentation

Aging: in barrels on lees, 5 to 6 stirring operations.

Dosage: No dosage

The colour is deep gold, sustained by strong green hints. The effervescence is discreet, made by fine and slow bubbles.

- The nose is generous, ample, and complex, on notes of candied fruits, apricots, candied citrus and dried bananas. The whole impression is soft, honey and finally slightly spicy. Notes of mild tobacco added to notes of ginger and wax, create an olfactory universe almost heady.

- The palate initiates a fleshy wine, mainly honey, nearly sweet in spite of the lack of dosage. This gustatory experience is made for connoisseurs' palates. The wine is rich without being heady, combining body with lightness and tension.

Numbered bottles.

Sold with cissors.

Wood box, simple or double, on demand.



JEAN-CLAUDE  
**M O U Z O N**  
 C H A M P A G N E

LES DÉLIÉS – PINOT NOIR – 2006

Grand Cru  
 No dosage

Precise & gourmet

« Les Déliés » are a collection of vintages. Their name is due to the selection of a single grape variety, from a single year, with no dosage. It represents all our know-how and our Grand Cru (Grand Cru) heritage.

Blend: 100% Pinot Noir Grand Cru from Verzenay (central plot of the vineyard)

Quality: 100% cuvee

Vinification: in oak barrels from the forest of Verzy for 12 months after pressing operations

Fermentation: No malolactic fermentation

Aging: in barrels on lees, 5 to 6 stirring operations. Aging for 8 years.

Dosage: No dosage

- The colour is deep gold, slightly orangey bronze. The effervescence is mild but regular, leaving fine bubbles form a graceful neck.

- The nose slowly opens onto mixed notes of apples and mirabelles in the oven, gingerbread, tobacco and aged alcohol. After a few seconds, such aromas become stronger and add to aromas of spices and quince jelly.

- The palate expresses maturity first. The very discreet effervescence enhances honey notes and notes of infusion. Quickly a delicious balance is found, the vinosity and the sweetness of this non-dosaged wine match with some elegant freshness. Implicit woody aromas appear, slightly vanillary and perfectly contained.

Numbered bottles.

Sold with cissors.

Wood box, simple or double, on demand.







GOUTORBE  
BOUILLLOT  
CHAMPAGNE

The Champagne Goutorbe-Bouillot is a family-run Domain endorsed by Bastien and his parents, Dominique and Dominique Papeux. All of us are exploiting 7,5 he on the HVE (High Environmental Value) certification in Damery. Their positioning : the solera method and an history deeply attached to earth. The proof by their baseline, that resume the House philosophy : « Damery, terre mère nourricière » : Damery, feeder mother earth.

POSITIONING: Damery, feeder mother earth.

ORIGIN: Champagne - Damery

STATUTE: Récoltant-Manipulant, Independant Winegrower

STYLE: Rare, solera







GOUTORBE  
BOUILLLOT  
CHAMPAGNE

### REFLETS DE RIVIÈRE

(The River Reflections)

Brut

Winemakers since 1750 and proud of their history, the descendants of the Goutorbe and the Bouillot families set themselves apart with the complexity of their blends (a third from solera). The village of Damery is nourished by the Marne River and its tributaries, this creates a river wine with many diverse aromas. Here the Pinot Meunier is dominant (60%) and imparts ethereal fruity notes throughout the palate.

Blend: Blend of 60% Pinot Meunier, 20% Pinot Noir and 20% Chardonnay. Non vintage but blended using the Solera system. 34 vintages blended: 1980 to 2013.

Fermentation: No malolactic fermentation.

Aging: 3 years on lees

Dosage: 8 g/L

Terroir: Damery

The eye is attracted by this delicate, pale golden colour, displaying very alive thin bubbles ... Fine and fresh, the nose shows delicate white fruit aromas (pear & peach). Fresh, vibrant on the palate, this cuvee shows a subtle creamy texture, very refreshing on the finish, with tiny citrus notes.

#### Rewards:

Silver medal at the IWC 2014 and 2015 - Silver medal at the The Champagne & Sparkling Wine World Championships 2014 - Silver medal at Vinalies 2014 and Vinalies Internationales 2015 91/100 International Wine Reports - 91/100 Wine Spectator 94/100 Magazine du Vin.



GOUTORBE  
BOUILLLOT  
CHAMPAGNE

### NOIR COTEAUX

(The Black Slopes)

Brut

The Dameriats (from Damery) and the Cumiérots (from Cumières) know that the slopes of their villages have an exposure which is favourable to the development of Pinot Noir. Three vineyards of 40 acres have been hand selected by Dominique and Bastien to create this hillside champagne which is round and generous (80% Pinot Noir, 20% Chardonnay).

Blend: 80% Pinot Noir and 20% Chardonnay from Damery. Non vintage but blended using the Solera system. 13 vintages blended (2000 to 2012).

Fermentation: No malolactic fermentation

Aging: 36 months on lees

Dosage: 8 g/L

Terroir: Damery

Delicate bubbles enhance the rich golden colour of this cuvee. Quite open, the nose starts with white fruits ( apple, pear ) quickly followed by aromas of pastries and brioche. Rich and full bodied, this cuvee fills the mouth softly, with harmony and length-finishing with lemon zest and toasted bread.

A gastronomic wine, to go along with a pork tenderloin in pastry with a "Chaource" sauce...

#### Rewards:

90/100 Magazine du Vin

Press release: Magazine du Vin December 2014, Cuisine et vins de France December 2014, Beef Magazine February 2015





GOUTORBE  
BOUILLLOT  
CHAMPAGNE

#### LE « RU » DES CHARMES

(The « Ru » of charms)

Rosé

Brut

Old vines on a south facing slope bordered by a «Ru» (small stream). In this plot is born a very aromatic red wine, which when combined with the Pinot Meunier from the Marne Valley gives a warm and seductive Rosé champagne.

Blend: A Champagne tradition: a blend of white base wine and house made red wine. Blended with 6 to 8% of red wine from a 60 years old Pinot Meunier vineyard.

Low yield for the Red wine (25 Hl/hectare) .

Fermentation: No malolactic fermentation

Dosage: 8 g/L

Very elegant and delicate pink colour, with subtle, delicate bubbles.

A very interesting balance on the nose, with white fruit on one side, and typical red fruit aromas brought by the red wine.

Roundness and elegance are the trademark of this cuvee, displaying red and black fruit, with a long voluptuous finish.

Rewards:

89/100 Wine Enthusiast

Press Release: Nouvel Obs December 2014



GOUTORBE  
BOUILLLOT  
CHAMPAGNE

#### CHAMP DE CRAIE

(The Chalk Fields)

Blanc de blancs

Brut / Extra-Brut

Flush, white and crumbly chalk particularly characterises the soil of certain Champagne Goutorbe-Bouillot plots. It is in this environment of limestone and minerals that the Chardonnay will anchor its roots. This Blanc de Blancs (100% Chardonnay, a third of which is from solera) is expressed by its purity and elegance.

Blend: 100% Chardonnay from Damery. Non vintage but blended using the Solera system. 14 vintages blended (2000 to 2013).

Fermentation: No malolactic fermentation

Aging: 30 months on lees

Dosage: 7 g/L

Pale gold colour with delicate green reflections is the corporate signature of this Chardonnay cuvee. Every single aroma is reminding freshness in this Champagne : white flowers, mint, citrus... Smooth & round first, the mouth opens then on candied lemon and almonds, and finishes, very slowly, with fresh touches of grapefruit.

Rewards:

Bronze medal at the IWC 2015

93/100 Magazine du Vin

Press release: Magazine du Vin December 2014











GOUTORBE  
BOUILLOT  
CHAMPAGNE

LOUISE B.  
Brut

Louise Bouillot, a woman of character, accompanied the first vinification of our House since 1911. Here we have dedicated to her our best wines from a single year.

Blend: 50 % Chardonnay, 50 % Pinot Noir.

Quality: Our best wines from 2013 (36 months on lees and 6+ months disgorgement). 100 % cuvee

Fermentation: Alcoholic fermentation to 19°C. No malolactic fermentation. From « Brustins » (Chardonnay) and « Montmignons du Bas » (Pinot Noir) plots.

Dosage : 6 g/L

Pale, golden colour with bright silver reflections, very tiny bubbles. The nose is extremely elegant, showing citrus fruit, shortbread, green tea ...

Perfect balance between freshness and body, the mouth is like a tightrope walker, oscillating between power and finesse. The long finish releases green tea notes, giving this cuvee scents of Asia.

Rewards:

Silver medal at the IWC 2014 and 2015

Gold Medal at Champagne and Sparkling Wine World Championship 2015 (Magnum)

91/100 Wine Enthusiast

Guide des Bonnes Affaires Revue du Vin de France



GOUTORBE  
BOUILLOT  
CHAMPAGNE

CLOS DES MONNAIES  
Brut

One village, one soil...

In 1840, on our property, searches brought to the light the rests of a workshop of currencies of Gallo-Roman period under the reign of emperors Constant and Constance (340).

Blend: Blend of 50% Pinot Meunier and 50% Chardonnay.

Vintage 2010. Vinification and aging in oak barrels. Single vineyard surrounded by walls in the heart of the village of Damery planted in 1930.

Quality: 100 % cuvee

Fermentation: No malolactic fermentation, no fining.

Dosage: 4 g/L

N.B. : 1282 bottles produced

Fresh and complex nose on the flowers first. Notes of pastries come with aeration with hints of tea. Gentle at first, the wine shows depth. The Chardonnay brings a lot of finesse and a long refreshing finish.











The history of Champagne Pointillart-Leroy start in 1894, the great-great grandparents of Juliette Pointillart are among the winemakers concerned with phylloxera. The family used their best efforts to continue and this episode gave the philosophy of Champagne Pointillart-Leroy: « Great stories never come out on their own ». The estate extends over three villages: Écueil, Chamery and Vrigny. Juliette cultivates with excitement more than 5 hectares of vines spread over 22 plots. The typicality of the soils of the estate Pointillart-Leroy enlightens the aromas composing the wines. The quality and finesse of Premiers Crus terroirs can guarantee quality for their exceptional Champagnes. By tasting Champagne Pointillart-Leroy, you also taste a part of its history.

POSITIONING: Great stories never come out on their own

ORIGIN: Champagne - Ecueil

STATUTE: Récoltant-Coopérateur

STYLE: Premier Cru, Pinot Noir, Terroir





DESCENDANCE

Brut / Demi-sec

« Descendance » is the emblematic cuvee of Champagne Pointillart-Leroy. It is the image of the generations of passionate winegrowers that succeeded each other to create this «Blanc de Noirs» cuvee made entirely with black grapes and which is the reflection of the Premier Cru terroir of Écueil.

Blend: 85 % Pinot Noir, 15 % Pinot Meunier dont 20 % de vin de réserve

Quality: 80 % cuvee, 20 % taille

Fermentation: Malo faite

Dosage: 9 g/L (MCR)

« Descendance » has a yellow colour with hints of gold. It reveals a beautiful long-lasting foam we called "cordon".

The nose is creamy and similar to the fresh meringue.

« Descendance's » aromatic universe is composed of hazelnuts and stewed fruits: you will find mirabelle, cooked plum, peach in syrup and mango. The wine evokes an association of maturity and sweetness. It is a light wine.

The palate is accessible and easy. You will find again the fruitness of the nose with refinement and balance. The whole is harmonious, warm and elegant. The stewed yellow and exotic fruits make this wine a wine that everyone will appreciate. The finish is pleasant and enhanced by a little bitter touch that contributes to a long length in the mouth.



FONDACTIONS 1910

Brut

The « Fondations 1910 » cuvee lays the foundations of Champagne Pointillart-Leroy. Established in the village of Écueil at 4 rue de Villers-aux-Noeuds for more than 100 years, the family has always maintained its love for the family house. To show how much the family is attached to this heritage, the Fondations 1910 cuvee was created and this combination of Pinot Noir and Chardonnay will guide you through time.

Blend: 70 % Pinot Noir, 30 % Chardonnay. 100 % de 2012

Quality: 100 % cuvee

Fermentation: Malo faite

Dosage: 9 g/L (MCR)

« Fondations 1910 » has a yellow colour with hints of green. Generous bubbles are present and then a thin cordon appears.

The first nose takes you to the bakery backstage with aromas of brioche and fresh bread. Creamy and biscuit fragrances come then with pralines in the background. Aromas of lime, yellow fruits, damson and plum end this first approach.

The palate is firstly tender and tasty with a sweetness potency that aims to come over the mouth like a candy cane. This is a wine that will be appreciated by everyone. You will find aromas of nutmeg, hazelnut, herbal tea flowers and fresh fruits (fig and mirabelle).

This wine is on a "fruit" phase and subtly expresses Pinot Noir. Roundness and suppleness are offered to the taster. It is an accessible wine without flaws.











## TROIS SŒURS

Rosé  
Brut

«Trois soeurs» is a tribute to exceptional women. Three sisters who supported and assisted their father in the family farm, for years. This cuvee is the representation of the unending link existing between a father and his daughters that is symbolised by the blending of Pinot Noir, Pinot Meunier and red wine of Champagne.

Blend: 85 % Pinot Noir, 15 % Pinot Meunier (blend)

Quality: 78 % cuvee, 22 % de 1ère taille

Fermentation: Malolactic fermentation achieved

Dosage: 9 g/L (MCR)

« Trois Sœurs » shows an intense salmon pink hue with tile-coloured hints.

The nose firstly expresses minerality with flint and smoke fragrances. Then, aromas of citrus fruits like pomelo and blood oranges come and finally red fruits like blackcurrant, redcurrant and strawberry appear.

The palate reveals a range of fruits like rhubarb, white currant, quince and Montmorency cherry. Trois Sœurs enhances a terroir by revealing all characteristics of the Pointillart-Leroy's estate. You will be seduced by its authentic and charming character. This wine is perfectly in the authenticity register and expresses our terroir.



## CORPS ET ESPRIT

Brut

« Corps et Esprit » was born from the union of the mineral Chardonnay and the terroir of Écueil. Shaped by the imagination of men and women devoted to their land, « Corps et Esprit » enhances the Chardonnay grape variety that expresses itself in a perfect unison with our Premier Cru terroir.

Blend: 100 % Chardonnay

Quality: 100 % cuvee

Fermentation: Malo faite

Dosage: 9 g/L (MCR)

« Corps et Esprit » has a pale yellow colour with pale hints of light green. The nose firstly brings aromas of brioche and smoke with some minerality and pureness. Then, you will be seduced by its aniseed notes of fennel, garigue and by white fruits like mirabelle and white peach. This wine has a delicate and subtle universe.

The palate perfectly reveals citrus fruits with zest of lime and grapefruit. The wine expresses all its intensity in the palate. This cuvee made with one single grape variety is certainly the best expression of the terroir of Écueil .





## L'ODE À LA JOIE

Millésime 2010

Brut

« L'ode à la joie » is the poetic cuvee of Champagne Pointillart-Leroy. Reflection of the eternal friendship between André Leroy and Aloïs Felten during World War 1, « L'ode à la joie » represents the union of Pinot Noir and Chardonnay in a vintage cuvee that evokes fraternity and love between mankind.

Blend: 50 % Pinot Noir, 50 % Chardonnay

Fermentation: Malo partielle

Dosage: 6 g/L (MCR)

« L'ode à la joie » has a yellow hue with hints of gold. A discreet foam and a light cordon of thin bubbles appear in the glass. The nose will take you to a spice market with aromas of nutmeg, thyme, fresh peat, clove, tobacco and bergamot. This wine is clearly dominated by Pinot Noir and Chardonnay comes in the background. A little note of oxydation, due to the weight of the years can be detected with iodine and polish aromas that bring even more complexity .

The palate is clean in the entry and offers a beautiful liveliness due to the partial malolactic fermentation. Then, stewed fruits appear as well as cherries with liquor and kirsch. Like in the nose, Chardonnay is dominated by Pinot Noir in the mouth. It is a round, ample and generous wine that tells us its story.





# CHAMPAGNE WARIS HUBERT À AVIZE

The WARIS-HUBERT family is settled in Avize, a Grand Cru village of Côte des Blancs. With this prestigious Appellation, Stéphanie and Olivier WARIS, the 4<sup>th</sup> generation, are producing champagnes enhancing their famous terroirs: Grands Crus of Avize, Chouilly, Cramant, Oger, Aÿ, Premiers Crus of Grauves, Bisseuil and Barbonne-Fayel, Marfaux, Merrey-sur-Arce, Monthelon, terroirs of character. They reveal their finesse by the love of their winegrower job.

POSITIONING: A great family from Avize

ORIGIN: Champagne area - Avize

STATUTE: Producer-Winemaker and Independent Winegrower

STYLE: Grands Crus - Premiers Crus - Crus de caractères (character)









### ARMORIAL

Cousin de Barbonne  
Cru de caractère  
Brut / Demi-sec

« Armorial » sums up the symbols of the family : one terroir, one grape variety, one style. This Pinot Noir, expressing itself in a "Chardonnay style", reflecting the strengths of the House : an unequalled know-how from a great family from Avize.

Blend: Blanc de Noirs (100 % Pinot Noir)

Blend of 2 years : 2013/2014

Quality: 100 % cuvee

Vinification: Cold vinification, cold settling at 4 °C for 72 hours.

In stainless steel vats for 6 months.

Fermentation: Alcoholic fermentation at 16 °C.

Aging: aged on racks for approximately 2 years at a constant temperature of 11°C.

Dosage: 8 g/L

To the eye: yellow robe with glints of mint-green. Fine, generous and even impetuous effervescence.

Nose: very delicate and subtle. Aromas of white flowers and fresh brioche.

In the mouth : abundance of bubbles, giving it a fairly sharp attack that awakens the palate. After it, the softness and richness assert themselves.

The Pinot Noir grape finds elegant expression in an universe of crisp fruits (white peach and citrus).

This wine will be highly appreciated for aperitif or to accompany sweet and sour cuisine.



### ESTENCE

Fils aîné de Grauves  
Premier Cru  
Brut

Estence holds his first name of his glittering character (estenceler : glisten). This Premier Cru champagne of Grauves is endowed with an atypical personality. The vinification in oak barrels confers to the Chardonnay an expressiveness as well as smoked and tonic, strengthened by the Pinot Noir.

Blend: 60 % Chardonnay vinified in oak barrel for 9 months, 40 % Pinot Noir. One year : 2013.

Quality: 100 % cuvee.

Vinification: Cold vinification, cold settling at 4°C for 72 hours.

Vinification in oak barrels for 9 months.

Fermentation: Alcoholic fermentation at 16 °C

Aging: aged on racks for approximately 3 years at a constant temperature of 11°C.

Dosage: 6 g/L

To the eye : a golden robe with an abundance of fine bubbles

Nose : Quiet, a few floral or spicy notes, sometimes citronella eucalyptus incense.

In the mouth : Grilled bread notes

Ideal for meals more particularly with Risotto.







SUCCULENTE

Fille de Grauves et de Bisseuil  
Premier Cru  
Brut

Born of a blend of famous soils, this Rosé was baptized Succulente (meaning delicious) : it reminds its funny and audacious personality, perfect for your festivities !

Blend: Rosé (85 % Chardonnay, 15 % Pinot Noir) One year : 2014.

Quality: 100 % cuvee.

Vinification: Cold vinification, cold settling at 4°C during 72 hours. Vinification in stainless steel vats for 6-8 months.

Fermentation: Alcoholic fermentation at 16 °C.

Aging: aged on racks for approximately 18 months at a constant temperature of 11°C.

Dosage: 7 g/L

To the eye: girly pink robe with shades of mauve Fine effervescence generates handsome beads of bubbles.

Nose: fine and elegant. Combining floral notes with aromas of red fruits. Red berries, redcurrant, raspberry, cherry and cranberry. Full flavoured notes of blackcurrant and blackberry.

In the Palate: sharp, lively with notes of redcurrant.

Ideal for aperitif and dessert. A festive wine!



ALBESCENT

Frère d'Avize, d'Oger et de Cramant Grand Cru  
Brut

Albescent (albe- meaning white) is the referent of WARIS-HUBERT family. The symbolic Blanc de blancs Grand Cru of the House. This crisp cuvee highlights the Chardonnay, the emblematic grape of the House.

Blend: Blanc de Blancs (100 % Chardonnay). Blend of 2 years : 2012/2013

Quality: 100 % cuvee

Vinification: Cold vinification, cold settling at 4°C for 72 hours.

Fermentation: Alcoholic fermentation at 16 °C. Vinification in stainless steel vats for 6-8 months.

Aging: aged on racks for approximately 3 years at a constant temperature of 11°C.

Dosage: 7 g/L

To the eye: pale golden robe with discreet green highlights.

Nose: its extreme purity, its airy dimension, its elegance. Timid on the first nose. Hazelnut and almond characterise the rich, creamy dimension of this cuvee.

In the Palate: the mouthfeel is just as elegant as the nose. Aromas of white fruits and lemon zest. It is the finesse and exceptional potential of the Chardonnay Grand Cru of the Côte des Blancs.





LILYALE

Sœur d'Avize, d'Oger et de Cramant  
Grand Cru  
No dosage

A pure and clean whiteness is referred to as « Lilyale » in French. Lilyale (0 g/l) is the mirror, without artifice, of the terroir of the Côte des Blancs. Fresh and floral, with citrus notes. Lilyale is to be tasted with the same attention as the one which was given during winemaking.

Blend: Blanc de Blancs (100 % Chardonnay). Blend of 2 years : 2012/2013

Quality: 100 % cuvee.

Vinification: cold vinification, cold settling at 4°C for 72 hours.

Vinification in stainless steel vats for 6-8 months.

Fermentation: Alcoholic fermentation at 16 °C.

Aging: aged on racks for approximately 3 years at a constant temperature of 11°C.

Dosage: 0 g/L

To the eye : clear and sparkling robe. Pale golden colour with intense glints of emerald-green.

Nose: elegant and expressive; floral and springlike tones. Vegetal notes of lime blossom, mint and freshly mown grass. Aromas of white fruit and fresh mirabelle plum. Notes of Viennese pastries and brioche.

In the Palate: full and rich attack. Firm and powerful. Dense in the evolution phase with lively lemon notes. Minerality with notes of citrus fruits.

It's the purity and elegance of the Chardonnay Grand Cru of the Côte des Blancs. Elegant and expressif.



BLANCHE

Mère d'Avize  
Vintage 2012  
Grand Cru  
Extra-Brut

Blanche is a prestigious vintage: 100 % Chardonnay, it was born in Avize, Grand Cru, cradle of the family WARIS. During the harvest 2012, juices of vintage were affectedly kept and converted into wine to give it a pure and complex personality.

Blend: Blanc de Blancs (100 % Chardonnay). Vintage 2012

Vinification: Cold vinification, cold settling at 4°C for 72 hours.

Vinification in stainless steel vats for 6-8 months.

Fermentation: Alcoholic fermentation at 16 °C.

Aging: aged on racks for approximately 5 years at a constant temperature of 11°C.

Dosage: 4 g/L

To the eye: Luminous champagne, yellow robe with pronounced golden highlights.

Nose: On the first nose, notes of garrigue flowers (lime blossom, eucalyptus and mint). Then, they give way to exotic fruits (pineapple, lychee and mango).

In the Palate: tender and voluptuous. This gives it a silky, full-bodied dimension, thanks to yellow peach and apricot. It is a profound wine with fine harmony and perfect balance. Heady complexity on this vintage.





### ERCANBALD

L'Oncle de Merrey

Cru de caractère

Rosé de saignée (macération)

Extra-Brut

Ercanbald is an ancient name meaning 'natural' (ercan) and 'bold' (bald). Such is the precise and bold work made on this rosé with 2 days of maceration.

Blend: 100 % Pinot Noir (Merrey-sur-Arce)

Vinification: 2 days of maceration. Cold vinification, cold settling at 4°C for 72 hours. Vinification in stainless steel vats for 6-8 months.

Fermentation: Alcoholic fermentation at 16 °C, partial malolactic fermentation.

Aging: aged on racks for approximately 3 years at a constant temperature of 11°C. Can be drink in 2 to 5 years.

Dosage: 3 g/L

With a colour and notes reminding the red berries of cranberries, it is gourmet and winy!



### ANNEXÄ

L'hôte d'Aÿ

Vintage 2013

Grand Cru

100 % Pinot Noir – 100 % Aÿ

Brut

The WARIS-HUBERT family, based in Avize, mastery of Grands Crus terroirs... here extends its know-how by an « agean » annex. Indeed, the tremas of Annexä highlight the origin of the grape that composes it: a Pinot Noir nestled on high hills overlooking the small village Grand Cru... of Aÿ!

Blend: 100 % Pinot Noir d'Aÿ (Grand Cru)

Vinification: 2 days of maceration. Cold vinification, cold settling at 4°C for 72 hours. Vinification in stainless steel vats for 6-8 months.

Fermentation: Alcoholic fermentation at 16 °C

Aging: aged on racks for approximately 5 years at a constant temperature of 11°C.

Dosage : 7 g/L

To the eye: Light, luminous and fluid gold with silver-yellow reflections. Fine bubbles and a persistent flange announce a fresh and nuanced wine.

Nose: Red apple, tangerine, verbena and peppery accents. With aeration, flavours of lemongrass, fresh mint, and red fruits.

Taste: The mouth also develops a beautiful concentration: fruity, salinity and elongated palate. The finish follows the register of its minerality and its spicy and fruity notes, in a fresh and light fondant.

A finely dosed, harmonious and suave Blanc de Noirs.

Available in bottle with box, and exclusively in co-branding with « Gentille Alouette » French bow-tie manufacturer.







## EMINENCE

Grand Patriarche d'Avize Grand Cru

Vintage 2012

Extra-Brut

Eminence is the symbiosis of a remarkable year, of the terroir of Avize and of a selection of Chardonnays revealed by a wooden and vat winemaking. Mature, powerful and precise, it is the ultimate Blanc de Blancs of the family of Champagnes Waris-Hubert.

Blend: Blanc de Blancs (100 % Chardonnay).

Quality: 100 % cuvee

Vinification: Cold vinification, cold settling at 4°C for 72 hours. Vinification in barrels for 1 year.

Fermentation: Alcoholic fermentation at 16 °C, partial malolactic fermentation.

Aging: aged on racks for approximately 5 years at a constant temperature of 11°C.

Dosage: 4 g/L

To the eye: fine golden robe with intense green highlights.

Nose: full wine, with buttery and smoky notes, expressing its maturity and its powerful woody character. Notes of candied apricot, vanilla, hazelnut and even coffee form a rich and agreeable complexity.

In the Palate: the mouthfeel is powerful and mature, ample and rich. With woody and vanilla notes.

In the finish, freshness takes over.











CHAMPAGNE

*Jean Diot*

There is no such word as « impassive » for Jean DIOT : Champagne Jean Diot is like no other, its simple and luxurious looks hide abundant creativity. With their range of original champagnes, Champagne Jean Diot addresses all connoisseurs fed up with the usual. Champagne Jean Diot is a wine-merchant-vinifier, based in Vinay in Champagne. The brand is represented by Jean-Philippe Diot, the founder's son. His vineyard spreads on the South Slopes of Epernay and the Right Bank of Vallée de la Marne. So, 75 % of his vines are shared between his native village, Vinay, and the neighbouring one: Moussy.

POSITIONING: There is no such word as « impassive » for Jean DIOT

ORIGIN: Champagne area – Vinay

STATUTE: Négociant-Manipulant

STYLE: Luxury and creativity











CHAMPAGNE

*Jean Diot*

SÉLECTION

Brut

Refined brut champagne, produced from the harmonious blending between the various grape-varieties composing it.

40% Chardonnay grape-variety, for elegance and finesse, 20% Pinot Noir, for fruity notes and structure and 40% Pinot Meunier for roundness. 15 to 25% reserve wines.

- Aging in cellars for a minimum of 24 months.
- Clear and bright straw yellow colour. Abundant bubbles.
- The nose is generous and frank with elegant floral notes and notes of white fruits, Williams's pear, fresh bread and pastry.
- The attack in the palate is rich and soft. Elegant wine with freshness and balance.
- Tone on tone, with a Granny Smith tartar or lean fish on lemon butter. Matches with sushis

Rewards:

Glass of Bubbly 2017 : Silver



CHAMPAGNE

*Jean Diot*

ROSE

Brut

55% Pinot Meunier, 35% Chardonnay, 10% Pinot Noir and 11% red wine. 15 to 25% reserve wines.

- Aging in cellars for a minimum of 24 months.
  - Nice salmon colour with intense coppered hints.
  - Nose with « Rosé » character asserted with red fruits: cherry, raspberry, cassis.
- A wine whose floral and toasted notes offer elegant and gourmet aromatic sophistication.
- Fresh, fruity and fleshy attack in the palate. Delicacy and crunch of mature red fruits. A precise and structured wine with lingering finish.
  - Tone on tone with grilled langoustines or a strawberry short cake. In contrasted match with breast of duck, salmon filet or scorpion fish served with a spicy sauce.
  - Champagne for immediate pleasure, at aperitif.

Rewards:

Gilbert &amp; Gaillard Concours International 2017 : Gold











CHAMPAGNE

*Jean Diot*

EXTRA-BRUT

40% Chardonnay, 40% Pinot Noir and 20% Pinot Meunier.

- Issued from more than 75% from Epernay South Slopes.
- Aging in cellars for 48 months.
- Golden colour with fine bubbles and elegant line.
- Floral, fruity, intense and complex nose with notes of orange blossoms, hyacinth, mint and mature fresh fruits.
- Vibrancy, tension and aromatic power in the palate with notes of yellow fruits, fresh bread and toasted almond.
- Tone on tone with grilled fish served with a dash of olive oil.



CHAMPAGNE

*Jean Diot*

EXTASE

Blanc de Noirs  
Brut

60% Pinot Meunier and 40% Pinot Noir

- Refined brut Champagne, subtle with great finesse.
- This cuvee ages for a minimum of 30 months in our cellars.
- Nice straw colour with green hints.
- Noble vegetal universe with touches of brioche, ripe wheat, eucalyptus, bergamot and fresh mint.
- Fresh and exuberant, the palate is softened by a silky texture. The vegetal universe, anise and flowers comes after aromas of fruits and citrus (blood orange and cinchona). Long and lingering finish.
- Tone on tone with white fish. In contrasted match with a citrus mousse and 70% cacao chocolate.

Rewards:

- Gilbert & Gaillard Concours International 2017 : Gold
- Glass of Bubbly 2017 : Silver
- Concours International de Lyon 2018 : Silver
- Concours Mondial des Feminalise 2018 : Silver
- Gilbert & Gaillard International Challenge 2018 : Gold 91











Established in Celles-sur-Ource since 1956, the House VEZIEN built through 3 generations and passed through different ages, each of them is symbolic of the French culture.

Jean-Pierre VEZIEN represents the 4th generation of Marcel VEZIEN Champagne. He aims at sharing his passion and his story through his champagnes and attempts, with his wife Marie-José, to « Nurture the house Spirit ». Marcel VEZIEN champagnes are a testimony of a rich patrimony, combining history, culture and festivities.

POSITIONING: Nurture the House Spirit

ORIGIN: Champagne - Aube - Côte des Bar - Celles-sur-Ource

STATUTE: Négociant-Manipulant

STYLE: Culture and festivities







L'ILLUSTRE

Brut

"L'illustre" is the iconic champagne of the Vézien House. It conveys the typicity of our vineyard located in the Côte des Bar. Pinot Noir is the king there (95 %). This is the ideal cuvee to discover the style of this estate trying to "Nurture the spirit of the House" since 1956.

Blend: 95 % Pinot Noir, 3 % Chardonnay, 2 % Pinot Meunier

Fermentation: Malolactic fermentation

Aging : 30 to 36 months

Dosage: 8 g/L

Eye: Yellow pale with salmon-coloured refllets.

Nose: Sober, discreet, aromas of green apple and pear. A salty and pure character.

Palate: An aromatic palate present a beautiful complexity with aromas of fruits, gingerbread and rhubarb. The closing underlines the sober and pure dimension of the wine.

Signatures of Pinot Noir and soil of this champagnes make the perfect discovery of the House Vézien.



LUMIÈRES DE L'AUBE

Brut

"Lumières de l'aube" is a surprisingly delicious composition. It is the vivid revelation of the terroir of the Côte des Bar. All its complexity lies in its capacity to brilliantly reveal Chardonnay and Pinot Blanc (white grape varieties) combined with the dominant Pinot Noir (85 %). Novices and amateurs alike will enjoy tasting it both for aperitif and meals.

Blend: 85 % Pinot Noir, 15 % Chardonnay, including 20 % of reserve wine.

Fermentation: Malolactic fermentation

Aging: 36 to 48 months

Dosage: 8 g/L

Eye: Yellow with reflections of green gold.

Nose: Fresh butter, meringues, macaroons and brioche. Aromas of fig compotes, dried fruits, citrus and eucalyptus.

Palate: Universe of soft aromas of citrus, which appears then a little more bitter underlining the personality of the wine. An attractive complexity.







CELLES QUE J'AIME

Rosé (blend)  
Brut

This blended rosé, produced from 90 % of white wine and 10 % of red wine, combines freshness and lightness. "Celles que j'aime" embodies charm and femininity. Its colour is salmon pink, its nose is floral... and on the palate, red fruits. This rosé is a delicacy that anyone can enjoy. A delicious treat!

Blend: 100 % Pinot Noir : 90 % vinified in still white wine and 10 % vinified in red wine.

Fermentation: Malolactic fermentation

Aging: 24 to 36 months

Dosage: 8 g/L

Eye: Salmoned-pink colour with fine bubbles.

Nose: A pleasant nose, on floral and gourmet notes.

Palate: In a beautiful freshness, aromas of red berries seduce the palate.

The archetypal refreshing and festive rosé!



NUIT DE RUBIS

Rosé (macération)  
Brut

Ode to Pinot Noir, this rosé is atypical. It is indeed born of a technique known as maceration, which explains its deep robe with purple reflections. The promise of intense delicacy.

Blend: 100 % Pinot Noir

Fermentation: Fermentation malolactique

Aging : 36 to 40 months

Dosage: 8 g/L

Eye: Purple rosé with fine bubbles.

Nose: Red fruits with notes of raspberries, strawberries and blueberries.

Palate: Beautiful liveliness in the palace with a hint of tannin brought by a short maceration.

A stylish wine, ideal for the meal (red meats, magret, or even red fruit sabayon).





**SECRET D'ÉCLAIRÉS**

Blanc de blancs

Brut

This is a peculiarity that insiders alone will detect... This Blanc de Blancs holds the asset of the House: a touch of Pinot Blanc blended to Chardonnay. A year of excellence and an increased aging has enabled it to boost its spring and spicy aromas. Its floral and complex style will be ideal with some refined cuisine or to brighten up the night with its originality.

Blend: 95 % Chardonnay, 5 % Pinot Blanc

Fermentation: Malolactic fermentation

Aging: 34 to 48 months

Dosage: 8 g/L

Eye: Yellow with steady green reflections.

Nose: A nose intensely flowery (rare and original thing for a Blanc de blancs). We explore a spring garden with the honeysuckle, the violet and the lilac. Secondly, vanilla notes and cinnamon announce a beautiful maturity.

Palate: Powerful and structured on citrus fruits. Greed, fruits and structure are there on a bottom of smoked and spicy sensations. We find the cinnamon, the vanilla of the nose and the white pepper.

Atypical and surprising, it is a champagne to be discovered during a meal, on Thai meals or frogs' legs...



**TERRE D'ARTISTES**

Brut

Jean-Pierre, 4th generation of Vézien, marks this cuvee with dominant Pinot Noir (75 % Pinot Noir, 25 % Chardonnay). This champagne reveals the attraction of the House for artists and cultural events. This cuvee was created to welcome the hot-air balloon Double Eagle II for the first time in 1978. Its elegance and generosity are calling to be used for other beneficial cultural festivities.

Blend: 75 % Pinot Noir, 25 % Chardonnay, including 30 % of reserve wine.

Fermentation: Malolactic fermentation

Aging: 50 to 60 months

Dosage: 8 g/L

Eye: Yellow with gold reflects.

Nose: The nose expresses the lines of the Pinot Noir with a beautiful expression of chalk, kirsch aromas, yellow fruits, cherry plum, greengage. The character of croissants, similar pastries and fresh bread contributes to the complexity of the nose underlined by a pleasant aniseed sensation.

Palate: Ample and generous with a fresh attack. We note the sensual contact in mouth with volume. The hazelnut, the dried fruits and a grilled note underline the elegance of this cuvee.

A champagne of meal and of night.





MARCEL VÉZIEN  
CHAMPAGNE  
— À CELLES-SUR-OURCE —

### SOUVENIR D'ANCÊTRE

*Hommage à Armand Vézien*

Brut

Armand Vézien was the one who founded the line of Vézien in their trade, to whom tribute is paid here. Just like he was, this champagne is intense, powerful and elegant. 70 % of Pinot Noir and 30 % of Chardonnay are blended with reserve wines. Amateurs will know how to enjoy its remarkable complexity combining delicacy and sumptuous vinosity. A cuvee made for remembering and celebrating...

Blend: 70 % Pinot Noir, 30 % Chardonnay, including 40 % of reserve wine.

Fermentation: Malolactic fermentation

Aging: 60 to 72 months

Dosage: 8 g/L

Eye: Golden yellow, testifying of a long aging in cellars.

Nose: Notes of tea and tobacco. Aromas of pears, cherry and gingerbread.

Palate: The first sensation confirms the intense character and the toasted nuances. Soft spices, fruits (apple, pear, quince). The final is on freshness and complexity. A high quality champagne.





- CHAMPAGNE -  
Hamm

Maitre assembleur depuis 1910

Implanted in Aÿ for more than a century, the champagne knew how to protect itself from trends and fashions. Becoming masters in the art of blending, its representatives were eager to perfect their know-how to propose high-end champagnes. A century after its creation, the House continues to write the legend of king of wines.

POSITIONING: Master of blending since 1910

ORIGIN: Champagne - Aÿ - Grand Cru

STATUTE: Négociant-Manipulant

STYLE: Timeless



CHAMPAGNE  
  
**Hamm**

Maitre assembleur depuis 1910

INITIATION

Brut

Initiation is a first approach in the art of blending. Consisted of three symbolic vines of the Champagne, this vintage introduces you to the style Hamm.

Blend: 60 % Meunier, 25 % Pinot Noir, 15 % Chardonnay

Fermentation: without malolactic fermentation

Ageing: 3 years

Dosage: 10 g/l

Eye: Yellow, golden reflections.

Nose: Rich and light, he lets glimpse a fresh and evolved Chardonnay.

Palate: Fresh attack. Fragrances of cooked fruits, crystallized citrus fruits, bergamot oranges, wax and cardamun.

Pairings: All circumstances, by his festive character, appreciated in the apéritif or for a wine of honor. Seafoods, fruit tarts.

Also available in Sec and Demi-sec.



CHAMPAGNE  
  
**Hamm**

Maitre assembleur depuis 1910

ÉQUATION

Brut

Elaborated according to a complex formula, Equation is the perfect combination of the Chardonnay, some Pinot Noir and Meunier.

Blend: 40 % Pinot Noir, 40 % Chardonnay, 20 % Meunier. High pourcentage of reserved wines adaptated to the evolution of the cuvee.

Quality: 100 % cuvee

Fermentation: without malolactic fermentation

Dosage: 10 g/l

Nose: Floral notes (mimosa, lime tree and flowers of vanilla), then notes of citrus fruits (orange, mandarin, bergamot orange) and of exotic fruits (pineapple, mango). Vintage marked with purity the Chardonnay of which is the best representative.

Palate: Fresh and lively attack. The wine, rich, complex and vinous presents aromas of mature yellow fruits.

Pairings: Oysters and shellfish, foie gras and its jelly of red berries.

Also available in Dry, Sec and Demi-sec.







CHAMPAGNE  
  
**Hamm**

Maitre assembleur depuis 1910

ADÉQUATION

Brut - Rosé

Adequation Rosé is the outcome of several years of search by the founders of the house Hamm: the perfect definition of a great blended rosé.

Blend: 50 % Pinot Noir, 40 % Chardonnay, 10 % Meunier (35 % vinification in white, 30 % reserved wines including 12 % of red winemaking)

Quality: 100 % cuvee

Fermentation: without malolactic fermentation

Dosage: 10 g/l

Nose: Plant universe : rose petals, freshness, light tobacco. Notes of wild strawberries and cinnamon appear secondly.

Palate: The mouth offers the aromas of yellow fruits, candied fruits and rhubarb. The organoleptic profile of this rosé, far from the trends, approaches more vintage wine.

Pairings: Lamb, squab stuffed in the yellow grapes, fruit tart, peaches in syrup.



CHAMPAGNE  
  
**Hamm**

Maitre assembleur depuis 1910

2009

Brut - Vintage

As a master of blending, the champagne Hamm develops vintage wines as high as know-how. His long practice of the assembly allows him to sublimate vines by a greater ageing, a security of a rich and deep wine. These vintages distinguish themselves by their power and their aromas.

Blend: 58 % Pinot Noir, 42 % Chardonnay

Quality: 100 % cuvee

Fermentation: without malolactic fermentation

Dosage: 10 g/l

Nose: Fine, rich and complex: honey of acacia,, grapes, dry apricots, fig, fruit jelly, wax, stem ginger...

Palate: Soft attack. All the universe of exotic fruits comes to light with the mango and the litchi. Tasting this vintage wine, is like seeing all the history of the champagne Hamm.

Pairings: Lamb stew, foie gras, tart with Maroilles cheese, pastries.

Rewards:

4 stars on 1001dégustations





CHAMPAGNE  
  
**Hamm**

Maitre assembleur depuis 1910

LA PREUVE PAR TROIS

Extra-Brut

As masters of blending, the champagne Hamm develops vintage wines as high as its know-how. Long practice of blending allows to sublimate vines by a greater ageing, a security of a rich and deep wine. These vintages distinguish themselves by their power and their aromas.

Blend: 40 % Pinot Noir, 40 % Chardonnay, 20 % Meunier

Fermentation: without malolactic fermentation

Dosage: 6 g/l

Nose: His minerality accompanies notes of citrus fruits and white flowers.

Palate: Freshness and maturity form a perfect alliance.

Pairings: Aperitive, fish wipes in the champagne, poultry.

Also available in Brut.

Rewards:

4 stars on 1001dégustations



CHAMPAGNE  
  
**Hamm**

Maitre assembleur depuis 1910

LA PREUVE PAR TROIS

Doux (Sweet)

Being allowed carryby its desires and its unique know-how, Champagne Hamm decided to push away the conventions to develop « La Preuve par Trois » (proof by three) a vintage off standards. In search of new fragrances, masters of blending combined three grape varieties in a fair way, added by 55 grams of liqueur.

Blend: 33 % Chardonnay, 33 % Meunier, 33 % Pinot Noir, 40 % reserved wines

Fermentation: without malolactic fermentation

Dosage: Doux (55 g/l)

Nose: Intense exotic fruits, mangoes and peaches in syrup.

Palate: Its big maturity offers an unknown vision of a powerful champagne. Notes of jam, fruits in syrup. The most atypical champagne of the House.

Pairings: Foie gras, exotic sweet/salty cooking, chocolate cake.



- CHAMPAGNE -  
**Hamm**

Maitre assembleur depuis 1910

SIGNATURE

Brut

The vintage Signature Hamm is the confidence of a master's degree. In accordance with vines, three in four years of spare wines come to add up in this blend, powerful aromas.

Blend: 33 % Chardonnay, 33 % Meunier, 33 % Pinot Noir,

60 % reserved wines

Quality: 100 % cuvee

Fermentation: without malolactic fermentation

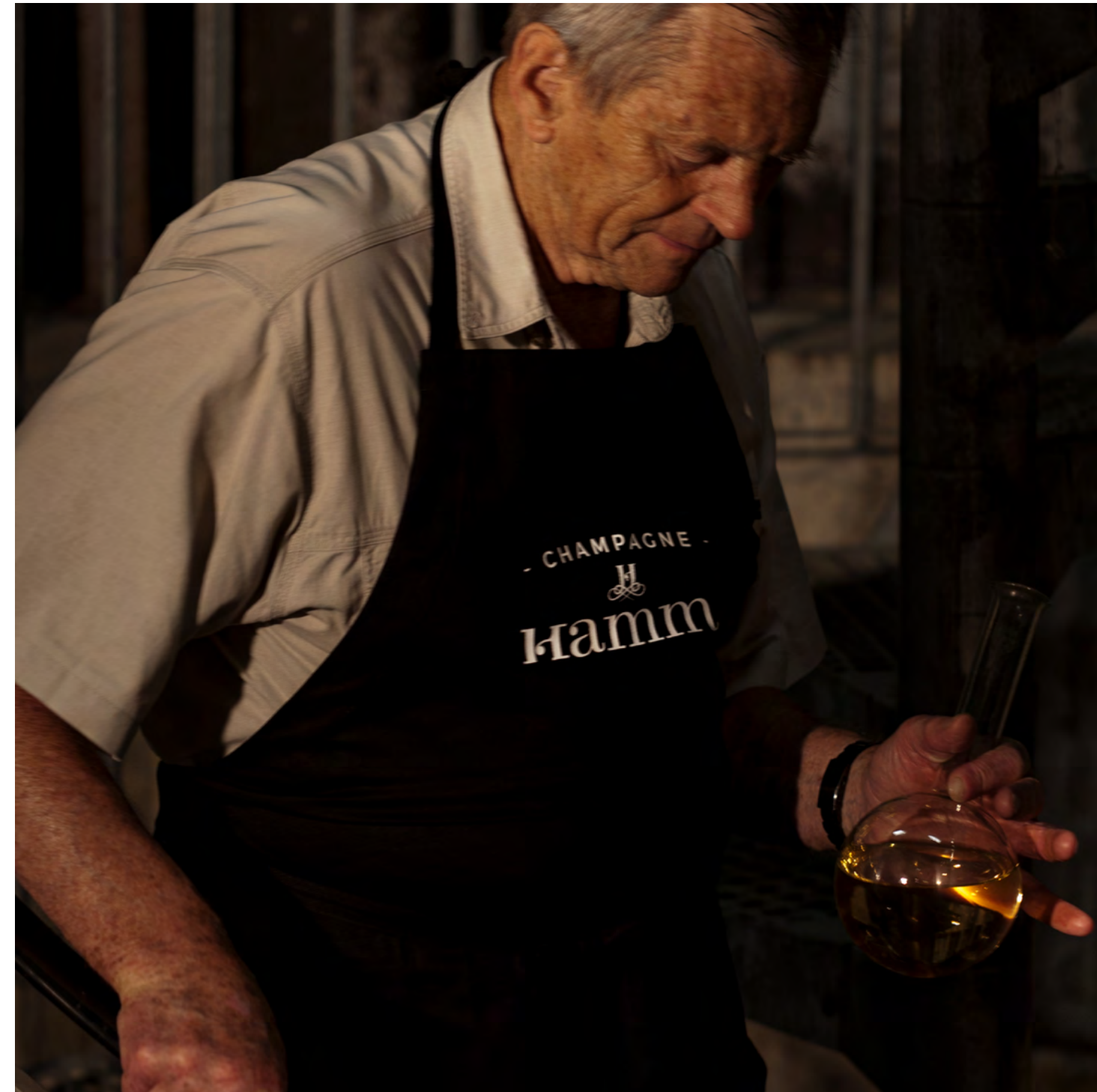
Ageing: 5 years

Dosage: 8 g/l

Nose: Fine and rich, on smoked and roasted notes, signs of a big aromatic generosity. Grapes harvested in perfect maturity offer a universe of hazelnuts and pralines.

Palate: Fleshy attack, with depth and a beautiful liveliness. By its greater ageing, the wine delivers all its power on aromas of white fruits and crystallized citrus fruits.

Pairings: Plate of delicatessen, Italian ham, foie gras.





XAVIER  
LORRIOT  
CHAMPAGNE  
CRÉATEUR DE SENSATIONS

As an independent winegrower, Champagne Xavier Lorient maximises his expertise at the heart of the Champagne area vineyard in the village of Binson-et-Orquigny. The vineyard has been mainly planted with Pinot Meunier. The brand markets 8.5 hectares of vines aged 40 years on average. Today, the brand is owned and the wines are created by a woman : Charlene Lorient.

POSITIONING: Creating sensations

ORIGIN: Champagne area - Binson & Orquigny

STATUTE: Producer-Winemaker and Independent Winegrower

STYLE: Pleasant and asserted





COLLISION

Rosé  
Brut

100% Pinot Meunier  
100% cuvee  
Malolactic fermentation

Collision Meunier Rosé embodies the spirit of Xavier Lorient Champagne. Made from Pinot Meunier, 12% to 18% of which is vinified as red wine, this single-variety cuvee invites you to discover a contemporary - style champagne with a powerful personality.

Orangey-pink Collision Meunier Rosé maintains a fine effervescence when served.

The nose is dominated by aromas of violets accompanied by a subtly perceived impression of sour cherries. The fruits then give way to sea breeze aromas.

A spicier, peatier world opens up in the mouth. The whole terroir of Xavier Lorient Champagne is expressed in this cuvee, dominated by flavours of red fruit.

GASTRONOMIC SENSATIONS

Like-with-like pairings: chicken tajine and ginger compote  
Contrasting pairings: creole sausages and sweet potatoes



FRAGMENT

Brut

65% Pinot Meunier - 35% Pinot Noir  
100% cuvee  
Malolactic fermentation

Containing only Pinot Meunier and Pinot Noir grapes, Fragment Brut combines balance and complexity. This cuvee, with its flavours blending fruit and compote, writes the script for a rich, varied world of aromas for you, the measure of great maturity.

Fragment Brut is golden yellow in colour with touches of amber.

The nose is first dominated by well-ripened yellow fruits, with vineyard peach, pear, roast pineapple and nuts with honeyed gingerbread. Chocolate notes enhance this sensation of maturity and plenitude. Aromas of tea are added to this palette, giving the wine a fine complexity and making it very rich and precise.

In the mouth, it offers brioche and spices, with a dimension of fruit and compote. There is freshness and the expression of Pinot Noir dominates in the mouth, with a particular impression of kirsch. Exotic fruits complement an already rich range of aromas, notably fig and mango. The finish is based on wax and nuts, emphasised by a slight bitterness.

GASTRONOMIC SENSATIONS

Like-with-like pairings: small game birds with cherry compote.  
Contrasting pairings: frangipane tart, Thai cuisine







MEUNIER INTÉGRAL

Brut

100% Pinot Meunier  
100% cuvee  
Malolactic fermentation

Collision Meunier Brut embodies the spirit of Xavier Lorient Champagne. Made exclusively from Pinot Meunier, this simple variety cuvee invites you to discover a champagne with powerful aromas, synonymous with the richness of our terroir. There is also a medium dry version.

Collision Meunier Brut is a coppery yellow colour with touches of green. When served, it offers generous bubbles.

The nose is complex and rather explosive. The descriptors are varied and rich based around the words "floral" and "fruity". An initial touch of garlic is expressed first, followed by an exuberant world of flowers, with rose, lilac, lavender, bulb flowers (hyacinth), and herbs (thyme, laurel). White fruits are then expressed, with mirabelle plum and vineyard peach.

In the mouth, it is just as explosive as on the nose, with notes of meringue and salted butter caramel. Fine energy is unleashed in the mouth in a world of preserved fruits, baked apples, cooked plums and quince jelly.

GASTRONOMIC SENSATIONS

Like-with-like pairings: brioche, gougères with cheese.  
Contrasting pairings: scallop carpaccio, sardine rilette with capers.

Also available in « zero sugar » (black label)



HYPNOTIC

Brut

40% Chardonnay - 30% Pinot Meunier - 30% Pinot Noir  
100% cuvee  
Malolactic fermentation

Hypnotic Brut is a journey to the heart of our terroir. This cuvee, indicates a complex, expressive, ethereal wine. When you taste Hypnotic Brut, you are offered the full expression of our expertise.

Hypnotic Brut is yellow in colour with touches of green.

The nose is initially mentholated and mineral, with a grilled and delicately toasted character. It flirts with aromas of wood, expressing a character of wild vegetation.

The mouth is immediately given over to complex sugariness, recalling a script already performed in the Xavier Lorient style. Citrus confit, ginger and lemon discreetly accompany the finish. Hypnotic Brut is a tender wine.

GASTRONOMIC SENSATIONS

Like-with-like pairings: quail with grapes, duck with orange.  
Contrasting pairings: Parma ham and sour cherry confit.





MILLÉSIME (VINTAGE) 2012

Brut

45% Pinot Noir, 30% Pinot Meunier, 25% Chardonnay  
100% cuvee  
Malolactic fermentation

Made for its exceptional sensory qualities, Xavier Lorient Champagne's vintage champagne bears the mark of the great year. Revealing aromas of honeysuckle and exotic fruits and marked by suppleness and freshness, this cuvee made at the pulp stage is the true signature of a family terroir.

Vintage 2012 has a clear, fluid pale golden yellow colour, with pale greenish yellow touches shining deep in the glass. It is enlivened by fine, lively bubbles. The visual sensation announces a fresh, nuanced wine.

On the first nose, it is eloquent, evoking fine aromas of honeysuckle accompanied by a bouquet of exotic fruits recalling orange, pineapple, peach, passion fruit and roast mango. Aeration reveals notes of lemon, red apple, brioche, fresh almond, blackcurrant and grapefruit.

The attack on the palate is supple and fresh, with creamy, melting effervescence. The champagne develops an enviable pulpy, fruity feel sustained by lemony acidity with a hint of grapefruit. The mouthfeel is orchestrated by a dual minerality of chalk and clay, offering elegance. The finish, structured around tropical freshness, is crisp and jovial, fruity and salty.

GASTRONOMIC SENSATIONS

Emmental brochette with paprika and cubes of roast pineapple  
Poached scallops and reduction of clementine juice with saffron - White creole sausage - Cheeses



100 S

Zero dosage

60% Pinot Meunier, 30% Pinot Noir, 10% Chardonnay  
Zero dosage

100S - Zero dosage - is an original creation by Xavier Lorient Champagne. This cuvee shakes up the classic codes of champagne to reveal only the essential: a wine with authentic aromas. A pleasure for lovers of purity.

To the eye, the cuvee 100S - Zero dosage - offers a pale yellow-gold colour with touches of greenish yellow. It is accompanied by fine, fluid bubbles.

On the nose it develops a multitude of aromas: honey, yellow peach, brioche, pear, blackcurrant, bergamot, biscuit, fig and grapefruit.

In the mouth, it is an explosion of flavours, with a fleshy, fruity, nuanced attack. A nice broad gourmet feel balanced by delicately melting freshness.

GASTRONOMIC SENSATIONS

Scallops with a reduction of clementine juice and shallots  
Sea bass fillet with crayfish in creamy saffron sauce  
Risotto with parmesan and morels  
Veal fillet with roast mango  
Whipped Chource cheese with pineapple jelly







100S

Sans sulfites ajoutés (no added sulphites)

Extra-Brut

100S - no added sulphites - is an original creation by Xavier Lorient Champagne. The Pinot Noir spicy and sensual, is enhanced by a mentholated Chardonnay. A unique cuvee – a source of sensations.

To the eye, the cuvee 100S - no added sulphites - offers a bright yellow colour with touches of pale gold, announcing a fresh, clear wine.

On the nose: aromas of hazelnut and biscuit with slightly caramelised notes. After a few minutes: aromas of saffron and figs.

In the mouth, the attack is pure and delicate. Its structure, initially remind meringue. The lively finish, full of finesse, ends with peppery notes.

GASTRONOMIC SENSATIONS

This cuvee will pair perfectly with seafood, such as abalones or clams.



Champagne  
**LEGRET & FILS**

Renown for its unique quality, the domain Legret expanded over the course of time from Talus-Saint-Prix to Sézanne and Barbonne. In 1986 at the end of his studies in Viticulture and œnology, Alain Legret 4<sup>th</sup> generation, joined the family Domain. The House Legret & Fils earns its reputation on its work and the consistency it has with its terroir using the ancestral traditions. The majority of its fertilizers are organic and the machine did not replace the hand labor. They care for the vines. For the past couple of years Certified organic farming products such as copper and sulfur, have been used. The use of biodynamic product such as compost for farms and silica became a constant. It helps maintain a rich and fertile soil ideal for the vine growth. Alain Legret also applies his philosophy of « vegan » in the creation of his Champagnes.

POSITIONING: Terroir in its simplest shade

ORIGIN: Champagne - Talus-Saint-Prix

STATUTE: Récoltant-Manipulant

STYLE: Biodynamic practices and vegan philosophy





Champagne  
LEGRET&FILS

ÉQUILIBRE

Extra-Brut

Blend: 40% Pinot Meunier, 30% Pinot Noir, 30% Chardonnay.  
40% of reserved wines (10% to 20% in oak barrels).

Quality: 100% cuvee

Fermentation: Malolactic fermentation achieved.

Aging: from 4 to 6 years, on lees.

Dosage: 6 g/L

Eye: Its pale yellow golden dress enlivened by fine bubbles reveals a fine and persistent bead.

Nose: The nose is marked by a dried banana aroma, golden apple and orange fruits.

Palate: The approach on the palate is fresh, the palate develops aromas of tropical fruit decorated with pineapple and sweet almond notes.



Champagne  
LEGRET&FILS

CONTRASTE

Extra-Brut

Blend: 40% Chardonnay , 60% Pinot Noir. 30% of reserve wines Pinot Noir et Chardonnay.

Quality: 100% cuvee

Vinification: Racking during 24 hours, natural vinification without intervention.

Fermentation: malolactique complete. Natural frost and no filtration.

Aging: on lees for at least 4 to 5 years

Dosage: 5 g/L

Eye: Its straw-yellow colour with golden highlights has a bead of fine bubbles.

Nose: The nose is intense with rich, buttery flavours of small white fruit and citrus fruits.

Palate: The approach is supple, the palate develops aromas of white flowers, citrus with a hint of liquorice, the finish is long and persistent.

Rewards:

Silver medal Concours des Vignerons Indépendants 2019  
(Independent Winegrowers Contest)



Champagne  
LEGRET&FILS

MINÉRAL

Blanc de Blancs  
Extra-Brut

The Mineral wine is made with only Chardonnay, which brings finesse and elegance.

Blend: 100% Chardonnay, more than 30% of reserve wines of Chardonnay.

Quality: 100% cuvee

Vinification: Racking during 24 hours, natural vinification without intervention.

Fermentation: Malolactic achieved. Natural frost and no filtration.

Aging: on lees for at least 4 to 6 years

Dosage: 5 g/L

Eye: From beneath its bright intense robe of a beautiful gilded gold, very fine bubbles rise to form a light cord.

Nose: The persistent nose, fruity and floral, with an iodine minerality, extends to a cocoa note.

Palate: The palate is fresh and mineral, leading to a tangy structure of citrus aromas with hint of toasted brioche, which stretches up to the greedy and persistent finish.



Champagne  
LEGRET&FILS

MILLÉSIME 2008

Vintage  
Brut Nature

Blend: 33% Chardonnay, 33% Pinot Noir and 33% of Meunier 2008

Quality: 100% cuvee

Vinification: Racking during 24 hours, natural vinification without intervention .

Fermentation: Malolactif achieved

Aging: on lees for 8 years minimum.

Dosage: 0 g/L

Eye: Yellow robe reflects, effervescence, a little shy.

Nose: It has a first sweet approach on the nose similar to brioche, very thin with a toasted smell. The white flowers and dried fruits bring out its universe vintage aspect.

Taste: The taste is more intense in a wild style. The purities of the wine is expressed in the mouth by a taste of fruit (white fruit and citrus); the wine is crunchy, has a good structure with some amplitude and a beautiful harmony.

A very good and pretty aromatic persistence, with notes of flowers and fresh nuts.

Also available in Vintage 2000 (limited edition - submitted to availability).





Champagne  
**LEGRET&FILS**

**COROLLE**

Rosé

Brut

Blend: 40% Meunier, 30% Pinot Noir, 30% Chardonnay and 15% of red wine (Pinot Noir and Meunier)

Quality: 100% cuvee

Fermentation: Malolactic fermentation achieved.

Aging: from 3 to 5 years, on lees.

Dosage: 5 g/L

Eye: Its bright orange colour with copper highlights reveals a beautiful effervescence of fine, lively bubbles.

Nose: The nose is marked by the strawberry flavour, rhubarb, pink grapefruit and blood orange. On the palate, the wine opens with aromas of red fruits and citrus, well balanced by acid tension.

Palate: The coolness of the peppermint finish persists with strawberry.





Champagne  
**LEGRET&FILS**

**ROSÉ DE SAIGNÉE**

Brut Nature

Blend: 100 % Pinot Meunier

Fermentation: Malolactic fermentation achieved

Dosage: 0 g/L

The Rosée de Saignée blend is elaborated from old vines grown on the slopes of Talus-Saint-Prix, and a short maceration.

Eye: Its dark pink (strawberry) robe with orange shades, clear and bright, has very fine lively bubbles.

Nose: The powerful nose marked by aromas of red berries, greedy and persistent, appears slightly peppery before returning to the Morello cherry.

Palate: The palate is generous with aromas of red fruits. The finish is long on a sour note.

Rewards:

Silver medal Concours des Vignerons Indépendants 2019  
(Independent Winegrowers Contest)





## CONTACT

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**AGENCE  
CIDÉO**  
BRANDING & BUSINESS  
EN CHAMPAGNE

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