

Champagne Parcel: Your Wine

Champagne Fresne Ducret

10 rue Saint Vincent, 51390 Ville-Dommange

Your winemaker – Pierre Fresne

This tiny, historic house, going back seven generations, has just six hectares of vines, all Premier Cru rated, in the pretty village of Ville-Dommange, just outside of Reims. Pierre and Daniella Fresne own vineyards mainly consisting of Pinot Noir and Pinot Meunier grapes, which suit the climate and soils of the area. Their vineyard plots (including you *Les Mainberts* and *Les Braies* parcel) are situated all together – something of a rarity in champagne. As such, the champagnes are true *vins de terroir*.

Pierre is a quiet and thoughtful person who loves to experiment. His open mind ensures that technology and tradition are used in equal measure to craft his fine champagnes. Much of the *remuage* and *dégorgement* are still done by hand in the cellars – a truly artisanal and painstaking approach that has largely disappeared from the region. This indicates the attention to detail and craft-oriented approach of his champagne making.

Every year in July we run a champagne blending workshop and lunch at the winery. This is hosted by Pierre and Daniella themselves. It's a fabulous and rather unique opportunity to learn about the job of a *chef de cave*. You also get the chance to fashion your own blend aided by Pierre. Afterwards you can drink this and many other fine vintages together with one of Daniella's splendid lunches. As a trained chef and tutor, she is renowned for her delicious food! If this sounds of interest to you, please let us know.



Your Champagne Brut *Origine* NV



Technically your Brut *Origine* can be called a *Blanc de Noirs* as it is made from 100% Pinot Noir and Meunier from your *Les Mainberts* and *Les Braies* parcel. It is also a Premier Cru champagne that has had extra ageing on the lees. This extended ageing in the very deep, cool cellars at your winery, gives your Brut *Origine* a deepish color as well as a very fine, creamy mousse (bubbles).

In the last couple of years, the *Origine* champagne has taken on extra weight and richness as Pierre has altered the blend and ageing regime. It has power as well as plenty of style. Wine critic Jancis Robinson (MW) describes it as having 'the magic combination of weight and elegance with broad, mouth filling flavors that are gloriously complete'. Your *Origine* has been awarded a **Silver Medal** at the International Wine Challenge.

'Deep straw gold in color, with a stream of tiny bubbles thanks in part to the long, slow maturation in their cool hillside cellars. The nose is powerful with warm brioche, crystallized fruits and a touch of spice. On the palate it is rich and mouth-filling with lingering ripe orchard fruit, lemon and cream. The finish is long with warm bread, nuts and a tangerine sweetness at the end. Although there is power, there is also a lovely mellowness due to the addition of 40% reserve wine. This really is a stylish champagne with superb weight and depth, yet with elegance and charm too.'

