



Henri Champliau

Crémant de Bourgogne & sparkling wines
Mercurey - France



PRODUCER PROFILE

Estate owned by: Alexandre Graffard
Winemaker: Alexandre Graffard
Total acreage under vine: 74
Estate founded: 2016
Region: Burgundy
Country: France

Henri Champliau Brut Authentique N/V

WINE DESCRIPTION

Henri Champliau is a family-owned sparkling wine producer in Mercurey, located in the heart of the Côte Chalonnaise region of Burgundy. The company was founded by Alexandre Graffard in 2016, who named the winery after his grandfather, who held deep admiration for the terroir and craftsmanship of Burgundy.

Operating as a négociant, Alexandre believes it's all about sourcing and works directly with his growers to obtain high-quality grapes. "No middleman," says Alexandre, "I want to be the first person to select the grapes and I take all the best sources I can find." Henri Champliau produces both Charmat-method wines and traditional method Crémant de Bourgogne.

Crémant de Bourgogne Brut Authentique is produced with Pinot Noir and a small percentage of Chardonnay, vinified separately in small lots before assemblage and 15 months of aging sur latte. "I call the wine 'Authentique' because of the Pinot Noir," says Alexandre, "Pinot Noir is the identity of Henri Champliau."

TASTING NOTES

The aroma and flavor of Brut Authentique is driven by Pinot Noir, which brings strength and complexity to the cuvée, while Chardonnay provides freshness and precision. Fifteen months aging sur lattes contributes richness and texture to this high-quality example of Crémant de Bourgogne.

FOOD PAIRING

Crémant de Bourgogne based on red grapes can be an excellent partner to meatier dark fish such as grilled salmon or seared Ahi tuna. Sushi and sashimi are brilliant when paired with Crémant de Bourgogne, as are dishes with root vegetables, mushrooms, and eggplant.

VINEYARD & PRODUCTION INFO

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|------------------------------|--------------------------|
| Production area/appellation: | Crémant de Bourgogne AOC |
| Soil composition: | Clay and Limestone |
| Average Wine Age: | 10 to 30 years old |

WINEMAKING & AGING

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|-------------------------|--------------------------------|
| Varietal composition: | 85% Pinot Noir, 15% Chardonnay |
| Fermentation container: | Stainless steel tanks |
| Fining agent: | Vegan |
| Length of bottle aging: | 15 months |
| Total SO ₂ : | 52 mg/L |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 12.5% |
| pH level: | 3.07 |
| Residual sugar: | 5.9 g/L |
| Acidity: | 3.8 g/L |