



*Henri Champliau*

Crémant de Bourgogne & sparkling wines  
Mercurey - France



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## PRODUCER PROFILE

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

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## Henri Champliau Wild Miss 55 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.

Wild Miss Méthode Ancestrale Rosé Demi-Sec is produced from 100% Gamay from Beaujolais. The ancestral method captures the carbon dioxide of the primary fermentation in tank. When the fermentation reaches 7.5% alcohol, Alexandre drops the temperature to -2.0 degrees Celsius, halting the fermentation and capturing carbonation and any unfermented sugar. It is then bottled with an addition of sulfur dioxide.

### TASTING NOTES

Wild Miss Méthode Ancestrale takes its name from the first thoroughbred filly that Henri Champliau bought in Deauville, Normandy. In 1955, she won the Prix Vermeille at Paris Longchamp. Alex Graffard describes the flavor of Wild Miss as a very sweet strawberry, but one that still has some acidity. "You should taste the sweetness of the wine, but the freshness comes when you swallow," says Alex.

### FOOD PAIRING

A Demi-Sec Méthode Ancestrale like Wild Miss can be easily paired with savory dishes that feature fresh fruit such as sliced pork with plums or pierogi filled with cherries. Wild Miss Méthode Ancestrale is a fun and delicious wine to drink on its own and is perfect for parties or backyard barbecues.

### VINEYARD & PRODUCTION INFO

Production area/appellation: Beaujolais

### WINEMAKING & AGING

Varietal composition: 100% Gamay  
Fermentation container: Stainless steel tanks  
Total SO<sub>2</sub>: 120 mg/L

### ANALYTICAL DATA

Alcohol: 8%  
pH level: 3.13  
Residual sugar: 42 g/L  
Acidity: 4.23 g/L