



*Henri Champliau*

Crémant de Bourgogne & sparkling wines  
Mercurey - France



## Henri Champliau Petrone 68 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.

Petrone Blanc de Blancs Brut represents an homage to Henri Champliau's passion for horse racing. Petrone was a horse bred by Henri Champliau and sold to the American actor Eddie Constantine. It was one of the best horses of its generation in 1968, winning at Paris-Longchamp in France. The wine is produced from Chardonnay, Colombard, and Ugni Blanc, vinified by the Charmat method for three months with gentle bâtonnage.

### TASTING NOTES

Thanks to a long and slow Charmat vinification of three months, Petrone Blanc de Blancs Brut has copious and well-integrated fine bubbles. Tree-fruit aromas and flavors of pear and apple are accented by notes of citrus and white flowers. The gentle bâtonnage of the lees lends texture and richness to the cuvée.

### FOOD PAIRING

Petrone will accent simply prepared fish and shellfish the same way a squeeze of lemon might. The citrus character of this wine will highlight the brininess of raw oysters, sushi, or grilled prawns, while its acidity and texture perfectly compliment grilled halibut with lemon beurre blanc.

### VINEYARD & PRODUCTION INFO

Production area/appellation: Vin Mousseux

### WINEMAKING & AGING

Varietal composition: Mainly Chardonnay, Colombard and Ugni Blanc  
Fermentation container: Stainless steel tanks  
Fining agent: Vegan  
Total SO<sub>2</sub>: 130 mg/L

### ANALYTICAL DATA

Alcohol: 11.5%  
pH level: 3.3  
Residual sugar: 8.6 g/L  
Acidity: 4.18 g/L

### PRODUCER PROFILE

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