

CHAMPAGNE DHONDT-GRELLET BLANC DE BLANCS 'LES TERRES FINES'



100% Chardonnay. Aromas of crisp green apple, lemon, tangerine peel and peach with layers of fresh brioche, warm toasted nuts and honey. Pronounced undertones of chalk, light smoke and white flowers. Full-bodied, ample and vinous with a creamy, frothy mousse that feels luxurious without being heavy. Flavors of citrus custard and baked apple balanced by complex woody and nutty undertones. High, tingly acidity paired with a tense, vertical framework. The finish is exceptionally long, dry and sapid, with a savory saline grip and lingering notes of chalk and lemon. A most fine-boned cuvée that serves as a snapshot of the northern Cote de Blancs. Pair with rich seafood dishes like pan-seared scallops in a light butter sauce or roasted poultry. Organic.

Sourced from a number of small parcels, some old-vine, scattered around the villages of Cuis and Chouilly. The terroirs are a mix of chalk foundation with deep topsoils and chalk with clay. It is vinified in oak and is 70% of the base vintage with the remainder a perpetual reserve started in 1986. Dosage is under 1g/l.

Champagne Dhondt-Grellet was established in 1986 in the village of Flavigny, just outside Avize, when Éric Dhondt and Édith Grellet began estate bottling their own wines. The Dhondt family, originally Belgian farmers, had acquired vineyards in the Sézannais in the 1960s, while the Grellet family is rooted in Cuis and Cramant. Starting with just 5 acres, the domaine has since expanded to roughly three times its original size. In 2012, the couple's son Adrien took over winemaking at the age of 22. Today, he works alongside his sister Alice in continuing to shape the domaine's direction, refining its focus on Chardonnay grown across the Côte des Blancs. A defining pillar of the domaine's identity is their perpetual reserve system maintained since the beginning; each year, a portion is drawn for tirage, replenished with the new vintage, and returned to barrels on the lees before moving back to tanks ahead of harvest to ensure continuous barrel use and stylistic continuity. Adrien Dhondt farms according to a non-certified organic and biodynamic philosophy, which he describes as "peasant viticulture," focused on cultivating living soils and minimizing intervention.

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Tasting Note:

CHAMPAGNE DHONDT-GRELLET BLANC DE BLANCS 'LES TERRES FINES'

100% Chardonnay. Aromas of green apple, citrus, peach, brioche, toasted nuts, honey, chalk, smoke & white flowers; full-bodied, ample & vinous; luxurious, creamy mousse; flavors of citrus custard, baked apple & woody, nutty undertones; high acidity; tense, vertical framework; long, dry & sapid finish, with savory salinity, chalk & lemon. Organic.

Shelf Talker:

DHONDT-GRELLET BLANC DE BLANCS LES TERRES FINES



100% Chardonnay. Aromas of green apple, lemon, tangerine peel & peach with brioche, toasted nuts & honey. Undertones of chalk, light smoke & white flowers. Full-bodied, ample & vinous with a luxurious, creamy mousse. Flavors of citrus custard & baked apple with woody & nutty undertones. High, tingly acidity & a tense, vertical framework. The finish is long, dry & sapid, with savory salinity & notes of chalk & lemon. Pair with pan-seared scallops in a light butter sauce or roasted poultry. Organic.

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