



FRANCK PASCAL

CONFIANCE (RED)

THE STORY

Isabelle and Franck are both from the village of the winery. Their union also unified two families of growers. Franck's grand father stopped the family press to found the cooperative of Baslieux-sous-chatillon to help small producers to resist to big brand power. In early 80's, Franck's father decided to leave cooperative, and create again an individual vineyard and his own champagnes. In the 90's Franck joined the domaine, with 2 aims. First, Franck wanted his forefather be proud of his creations from their vineyard. Second, Franck wanted to work aligned with his own values: respect of life, respect of terroir, and respect of health of the people working with him, or drinking his champagnes.

Franck decided to farm organically the vineyard in 1998, when Isabelle was pregnant. Later, Franck wanted to create some of the first natural champagnes but didn't know how. In 2001, Franck started vinifications with natural yeasts and generalized this in 2005 after sevens tries. Biodynamic farming was chosen in 2002 in 2/3 of the vineyard. Thanks to comparisons between sustainable/organic and biodynamic, biodynamie showed the best results in Isabelle and Franck's vineyard. All the vineyard is in biodynamie since 2005.

The domaine is now 7 ha big and produces about 4200 cases a year.

APPELLATION

COTEAUX CHAMPENOIS

COLOR

RED WINE

VINTAGE

NV

FARMING

ORGANIC & BIODYNAMIC

VINE AGE

50 YEARS

VARIETAL

100% PINOT MEUNIER

ALCOHOL

12.5%

SOIL

CLAY, LIMESTONE & SILEX SOIL

FERMENTATION

NATURAL YEASTS FERMENTATION

AGING

AGED 18 MONTHS, 90% IN TANK AND 10% IN BARREL.

UNFINED + UNFILTERED.

SO2

FRACTIONAL AMOUNTS

AGING POTENTIAL

10 YEARS

CASES PRODUCED

580

TASTING NOTES

A wine of happiness, joy, pleasure for the moment that you treat yourself to... and also a wine with juice, very beautiful fruit, purity and finesse.

