

Lucie Thiéblemont

Crémant de Bourgogne Blanc de Noirs Brut Zéro

LOCATION

France > Burgundy >
Chablis > Tonnerre &
Molosmes

VARIETY

Pinot Noir

WINEMAKER

Lucie Thiéblemont
and Charly Nicolle



SCIENCE

ABV: 13.50%

SUGARS: Zero Dosage

TOTAL SO₂: 27 ppm

TOTAL ACIDITY: 4.14 g/l

EXPERIENCE

NAME: The cornerstone of this project was set with the purchase of two small plots of old-vine Pinot Noir near Lucie's hometown, so it was only fitting that this new endeavor bore her name.

CHARACTER: Raspberry, rhubarb, strawberry, fennel, and dandelion. The palate is alive and focused with a delicate effervescence and beautifully defined red fruits.

ENJOY WITH: The very fresh style works by itself as an aperitif, or it can be paired with everything from smoked salmon to grilled pork chops and spring vegetables.

BEST RESULTS: Serve at 45-48°F. We recommend not using flutes to maximize the aromatics; use a white wine or tulip glass.

EXPRESSION

FERMENTATION & EXTRACTION: The domaine uses a pneumatic press for a gentle extraction, and then it goes through alcoholic and malolactic fermentations with natural yeasts.

ELEVAGE: The base wine, or vin clair, is kept in stainless steel tanks for 8 months, then blended and bottled for the second fermentation, aka methode traditionnelle. It spends 2 years sur lattes, on the lees, in the cellar before disgorgement, and no dosage is added. All steps of the process are done in-house at the domaine.

FINING & FILTERING: Fined with clay, tangential flow filtration. Vegan.

SULFUR: Small amounts are added after press, and after Malolactic completion. In good vintages, no sulfur is added at bottling.

SOURCE

FARMING: The domaine has long applied integrated farming methods and is committed to sustainable and organic agriculture through the HVE (High Environmental Value) certification.

LAND: From vineyards in Burgundy near Molosmes with Kimmeridgien soils like Chablis, but a climate that is more similar to Champagne (the Aube is only a few kilometers away). They are planted on hillsides with south and south-east exposure. A newer plot in Epineuil was recently planted, and will make up no more than 1/3 of the blend at full maturity.

VINE: The main plots in Molosmes were planted in 1980. These vines are an ancient, lower-yielding, but higher quality clone called Pinot Fin that was found throughout Burgundy. The plot in Epineuil was planted in 2022.

HARVEST & PRODUCTION: All estate fruit, hand-harvested, 1,000 cases produced.

