



---

## Champagne Blanc de Noir

---

**Winery:** Champagne de Villepin

**Category:** Wine – Sparkling – White

**Grape Variety:** 90% Pinot Meunier, 10% Pinot Noir

**Region:** Boursault/ Valle de la Marne / Champagne/ France

**Vineyard:** Estate

**Winery established:** 1999

**Feature:** Organic transition



### Product Information

---

**Soil:** Mostly clay on limestone, with some silt and sand in areas

**Elevation:** 152 meters (500 feet)

**Age of vines:** between 15 to 50 years old

**Vinification:** Blanc de Noirs is a Champagne from a selection of parcels chosen for the quality of their grapes. All parcels are vinified separately, which shows exactly their characteristics. The base wines are aged on fine lees, in vats, for 18 months, before blending. The aging on fine lees of the wines makes it possible to highlight its aromas.

The wines are not filtered so that they keep all their material and their complexity, which also gives them a much higher potential of protection and longevity. After cellaring and disgorging, the Champagne will be aged for at least 6 months in the cellar.

**Tasting Note:** The grape variety “Meunier” comes from the Pinot Noir. It’s a grape variety typical of the Champagne. Meunier means Miller, they call it like this because the extremities are white like a miller put flour on it. It’s the most planted grape variety on their vineyard. It’s fruity and elegant. **Production:** about 3.000 bottles per year

**Alc:** 12.5

### Producer Information

---

Tenth generation winemaker of a large Burgundy family, Bruno de Villepin settled in Champagne in 1999 on the family property, purchased by his great-great-grandfather to the Duchess of Uzès, granddaughter of Veuve Clicquot. 2.12 hectares (5.25 acres) of vineyard, composed of 55% of Pinot Meunier, 30% of Chardonnay and 15% of Pinot Noir.

The continuing effort to reduce the environmental footprint of its viticulture practices, a gentle and meticulous oenology, without filtration, and some parceled vinification since 2008, when he set up his winery. He started marketing at the end of 2013 with two vintages, the 2008 vintage and the brut Champagne.

Bruno continues his labor-intensive work in the vineyards, so the vines can grow the best grapes possible, from one year to the next. The quality of the wines depends mainly on what is done in the vineyards, from the plantation, through the size, the trellising and the grape harvest. Bruno has worked towards organic certification over the past few years and will be fully certified in 2024.