

CHAMPAGNE



CHAMPAGNE HARVEST 2021

One word to describe the harvest: not very abundant, but *qualitative*.

The harvest started on September 13 and ended on September 23 with half the usual team this year. It is a very light harvest for us with 3000 kg/ha, which is one third of a normal harvest.

Two climatic phenomena have complicated the 2021 vintage: The frost of May 3, painful for the vineyard because we lost on average 30% of the harvest. Then, a high rainfall during the growing season with 400 mm recorded including 100 mm in two days on July 14th and 15th leading to a very virulent Mildew attack.

The **Pinots Noirs** had a good maturity dynamic and were therefore the first to be harvested. We estimate a frost loss of 30% and a mildew loss of 30%. The sanitary state was rather good with only a few scattered isolated spots of rot. Sugar balances were good with potential alcohol degrees between 10.5 and 11.3 and acidities around 8 g/l H₂SO₄. The fermentations in barrels are already finished, a sign that the grapes were not lacking anything!

While the **Chardonnays** were more spared by the mildew, they were more impacted by the spring frost. The yield being higher, the maturities were delayed. Chardonnay is the variety that we harvested at the very end of the harvest. Like the Pinots, the balance is satisfactory and the fermentations are going well.

The big disappointment of this vintage was not having enough quantity to make the macerations for the rosés and for our coteaux Champenois.

Despite these challenges, the 2021 vintage will exist. It will be a very small quantity but a beautiful quality which will present a potential for ageing.



Pinot noir 2021



Chardonnay 2021



Barrel cellar – ready to welcome the new vintage