

STÉPHANE FÈVRE COMPOSITION

Champagne | Blanc de Noirs | Extra Brut

Composition is the blended cuvée in Stéphane Fèvre's range: where Eproué, Bicheret and Val Barmont each take the name of a single vineyard, this Blanc de Noirs assembles Pinot Noir from several selected plots in the village. It comes entirely from the 2022 harvest, is certified organic and is bottled at 12% volume; the release comprises 3,413 numbered bottles. DOSAGE & ÉLEVAGE: After gentle pressing, the juice fermented with indigenous yeasts and went through malolactic fermentation naturally, then spent 11 months in oak barrels on fine lees. It was neither fined, cold-stabilised nor filtered. The wine was bottled for its second fermentation on 27 July 2023 and disgorged on 27 March 2025, with a dosage of 2 g/l that places it in the Extra Brut category. SUGGESTIONS: Serve cool but not ice-cold, in a white-wine glass rather than a flute. Pour it with charcuterie as an aperitif, or at the table with roast poultry, mushroom dishes or richer fish such as turbot with beurre blanc.

Tasting notes

CHAMPAGNE STÉPHANE FÈVRE Stéphane Fèvre's family has grown vines in Ville-sur-Arce, in the Aube, since the late 18th century. In 1888 his great-grandfather Emile devised a vineyard plough that changed how the soil was worked; in 1911 the family lived through the revolt of Aube growers fighting to keep the Champagne appellation. Taking over in 2012, Stéphane stopped herbicides at once to restore living soils, and organic conversion followed in 2017. Pinot Noir accounts for about 80% of the estate's clay-limestone vineyards.