



## **Champagne Bourdaire-Gallois**

Region: Champagne

Village: Pouillon (Massif Saint-Thierry)

Appellation: 8ha Champagne

Grower: David Bourdaire

Website: <https://bourdaire-gallois.fr/>

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David Bourdaire farms 8 hectares situated in and around the village of Pouillon. Pouillon is one of a dozen, or so villages in the Massif Saint-Thierry, a group of undulating hills and forests that slope off toward the vast plain, northwest of the city of Reims. This Massif is the northern most part of the Champagne appellation and is home to some 900 hectares of vineyards which are spread throughout the dozen villages. Due to the challenging climate, it is the late budding Pinot Meunier which is the favored grape type. The soils have a large portion of sandy clays which offer a distinguishing expression to the area's champagnes.

David's family began estate bottling their champagnes in 2001 when they left the coop that David's grandfather founded in 1951. The vineyard is comprised of 85% Pinot Meunier, 10% Chardonnay and 5% Pinot Noir. The vines have an average age of 43 years with a few rows of Chardonnay planted at 11,000 plants per hectare that date back to 1923. David farms organically and is in conversion to obtaining certification. The vineyard is planted on low yielding root stocks and David cultivates natural grasses between the vine rows to further limit yields. He vinifies each parcel separately according to the specific rootstock "porte-greffe". After years of adjusting the dosage level with each disgorgement, David has settled on finishing all of his Champagnes with a dosage of 0g/l.

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### "Tradition" Extra-Brut NV

The Extra-Brut NV is 100% Pinot Meunier harvested from six different parcels. After a slow and gentle pressing in a traditional Coquard vertical press, the juice is fermented in stainless steel tanks. It undergoes a malo-lactic fermentation and then rests "sur lattes" for a minimum of 18 months. The Champagne is finished with a dosage of 0g/l.



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### "Reserve" Extra-Brut NV

The Reserve is a blend of 40% Pinot Meunier, 40% Pinot Noir and 20% Chardonnay harvested from five different parcels. After a slow and gentle pressing in a traditional Coquard vertical press, the juice is fermented in stainless steel tanks. It undergoes a malo-lactic fermentation and then rests "sur lattes" for four years. The Champagne is finished with a dosage of 0g/l.



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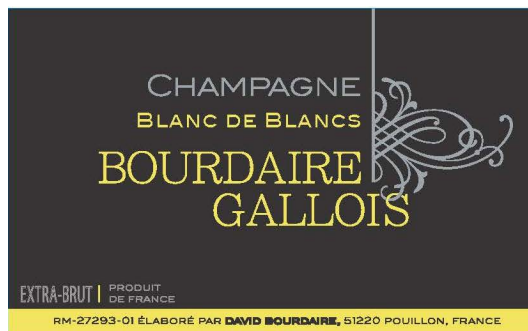
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### "Blanc de Blanc" NV

The Blanc de Blanc is fermented 50% in cuve and 50% in barrel. The Champagne spends 4 years "sur lattes" before disgorgement and is finished with a dosage of 0g/l. This cuvee comes from two parcels with light sandy/silica soils including the parcel planted in 1923. This terroir gives the Blanc de Blanc a Chablis-like minerality. Production is very limited.



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### "Tradition" Rosé Extra-Brut

The Extra-Brut Rosé NV is 100% Pinot Meunier harvested from six different parcels. It is made by combining 21% red wine with 79% white wine from Pinot Meunier (blanc de noir). The juice is fermented in stainless steel tanks and an "assemblage" is made that includes 20% reserve wine from the previous vintage. The wine goes through a malo-lactic fermentation and then rests "sur lattes" for a minimum of 3 years. The Champagne is finished with a dosage of 0g/l.

