



Champagne Dekeyne et Fils

Region: Champagne

Village: Bethon (Côtes de Sézanne)

Appellation: 5 ha Champagne

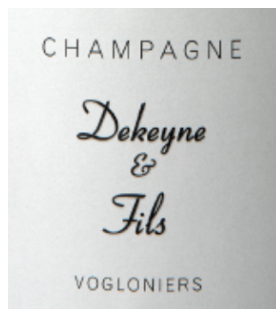
Grower: Gael and Baptiste Dekeyne

Dekeyne & Fils produce Champagnes from their five hectare estate in Bethon, a village in the southern end of the Côte de Sezanne. The Dekeyne family settled on their farm in Bethon in 1919, in an area known as “La Voglonière.” In 1962, The Dekeynes were the first in the village to replant vineyards after phylloxera, a date that reminds us of how recent most vineyards are in this part of Champagne. The Dekeyne estate is now run by the brothers, Gael and Baptiste, who have taken up the work of their parents. They are creating a farm with a self-sufficient ecosystem and have received certification for both organic (AB) and bio-dynamic (Demeter) production. They produce their own tisanes, mostly from plants grown on their property and use fertilizer made only from plant material. They have decided to produce champagnes from a single vintage and from a specific plot/s.

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"Vogloniers" Extra-Brut Vintage 2018

Vogloniers is the name given to people who lived in the small hamlet of "La Voglonière" when the Dekeynes first arrived in 1919. It is a blend of their three main parcels and includes 50% old-vine Chardonnay, 40% young-vine Chardonnay, and 10% Pinot Noir. Hand harvested grapes were slowly pressed in an old basket press and the juice was fermented with indigenous yeast in stainless steel tanks. The wine is allowed to go through its malo-lactic fermentation and bottling is done in the spring. The Champagne rests "sur-lattes" in their cellar for approximately three years before disgorgement. The dosage of 4g is prepared with cane sugar. The Dekeynes then age their Champagnes for another year before release.



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Chardonnay “Vignes de 1962” Extra-Brut Vintage 2018

As the name suggests, this cuvee is 100% Chardonnay and is produced from the parcel planted in 1962. This parcel of vines slopes gently to the south and the soil has deep layers of limestone. Hand harvested grapes were slowly pressed in an old basket press and the juice was fermented with indigenous yeast in stainless steel tanks. The wine is allowed to go through its malo-lactic fermentation and bottling is done in the spring. The Champagne rests “sur-lattes” in their cellar for approximately three years before disgorgement. The dosage of 2g is prepared with cane sugar. The Dekeynes then age their Champagnes for another year before release.

