



Champagne Fresne-Ducret

Village: Villedommange 1er Cru (Montagne de Reims)

Appellation: 6ha Champagne

Growers: Pierre Fresne Daniella Fresne

Website: <https://www.champagne-fresne-ducret.com/en/>

The Fresne Ducret domaine consists of 6 hectares of 1er Cru vineyards divided among 25 parcels, which are, with one exception, all in the village of Villedommange. According to the champagne authority, Richard Juhlin, Villedommange, along with the village of Sacy, has the best vineyards in the northern part of the Montagne de Reims, known as the Petite Montagne. The Fresne family have lived and farmed in Villedommange for 180 years and since 2007, it has been Pierre Fresne and his wife Daniella writing the current chapter. Losing little time, Pierre and Daniella began estate-bottling their champagnes with the 2008 vintage. In 2018, after a decade of working towards organic farming, they officially entered into conversion for organic certification.

Notes from a conversation with Pierre:

“Regarding my philosophy, I think of myself as a farmer who makes wine rather than a winemaker who grows grapes. That’s because of my family history (we were grape growers long before we started to make champagne) and also because it’s impossible to make good wine with bad grapes!

Now, this year has taught me a lesson in humility: at the end of the day it’s the weather that makes the harvest, not the man....

The way I make wine is in constant evolution year after year, and I don’t like to shut doors unless I think I have explored all of the options a particular technique or tool can offer...

S02

As far as I’m concerned the use of sulphites is a necessary evil, and I try to use as little as possible. I find sulphites are necessary in order to preserve the freshness of the grape must and to prevent oxidation when reserve wine is transferred from one tank to another, but the



closer we get to bottling, the less I use them (they would interfere with the prise de mousse), and no more sulphites are added afterwards (i.e. disgorging). I have to confess that I have yet to taste a white wine “sans sulphites” that would make me want to stop using them altogether. In the few that I have tried, I found “foxy” notes that wouldn’t work for our champagnes.

This choice to use less and less sulfites means that all of our base wines now undergo malolactic fermentation, which was not always the case in the past.

Regarding yeast, my opinion is not so definite. Our move towards organic grape growing has led me to try and vinify without adding selected yeast in the last couple of years. Two months ago, we bottled our very first single plot “wild” yeast fermented Blanc de Blanc, “Le Mont Teigneux”.

But I am a champagne maker! I need selected yeast in order to guarantee the prise de mousse. So, if I am going to use them later in the process, why not use them from the beginning, and avoid potential dangers of wild yeast fermentation stops?”

Champagne Fresne-Ducret

Village: Villedommange 1er Cru (Montagne de Reims)

Appellation: 6ha Champagne

Growers: Pierre Fresne Daniella Fresne

Website: <https://www.champagne-fresne-ducret.com/en/>

Les Nouveaux Explorateurs 1er Cru

The base wine for this cuvée is a blend of three 1er Cru parcels in Villedommange with sandy/clay soils: “Les Braies”, “Les Monts Teigneux”, and “Les Barbaries”. The blend is 45% Pinot Noir, 45% Pinot Meunier, and 10% Chardonnay. The base wine vintage is blended with 20% of the previous vintage and 20% from a “perpetual reserve” tank begun in 2011. The alcoholic and malo-lactic fermentations are done in tank and the “assemblage” is bottled the following spring. The champagne then rests “sur lattes” a minimum of 30 months before being disgorged. The dosage is 4.5g



Champagne Fresne-Ducret

Village: Villedommange 1er Cru (Montagne de Reims)

Appellation: 6ha Champagne

Growers: Pierre Fresne Daniella Fresne

Website: <https://www.champagne-fresne-ducret.com/en/>

Le Chemin du Chemin 1er Cru

The base wine for this cuvée is primarily a blend from four 1er Cru parcels in Villedommange and Jouy-les-Reims with clay/limestone soils: “Les Loges”, “Les Monts Teigneux”, “Les Glaisières”, and “Les Huchis”. The blend is 40% Pinot Noir, 25% Pinot Meunier, and 35% Chardonnay. Only the “cuvée” part of the pressed juice is used. The base wine vintage is blended with 30% reserve wine. The alcoholic and malo-lactic fermentations are done in tank and the “assemblage” is bottled the following spring. The champagne then rests “sur lattes” a minimum of 60 months before being disgorged. The dosage is 4.5g



Champagne Fresne-Ducret

Village: Villedommange 1er Cru (Montagne de Reims)

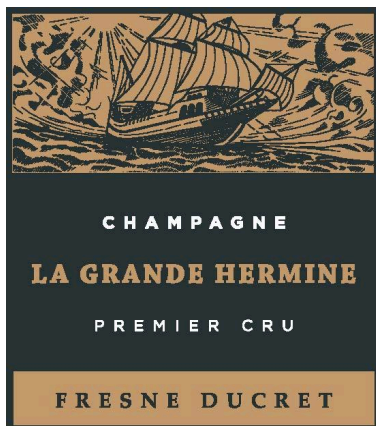
Appellation: 6ha Champagne

Growers: Pierre Fresne Daniella Fresne

Website: <https://www.champagne-fresne-ducret.com/en/>

La Grande Hermine 1er Cru

The cuvée « La Grande Hermine » is a vintage champagne aged « sur lattes » for a minimum of 8 years. It quintessentially captures the Fresne-Ducret style in its combination of freshness and aromatic complexity. It was produced from 1er Cru parcels in Villedommange with clay/limestone soils, primarily: “Les Loges” and “Les Monts Teigneux.” The alcoholic and malo-lactic (partial) fermentations were done in tank and the wine was aged in tank for 5 months before bottling. The Champagne is disgorged with a dosage of 4g.



Champagne Fresne-Ducret

Village: Villedommange 1er Cru (Montagne de Reims)

Appellation: 6ha Champagne

Growers: Pierre Fresne Daniella Fresne

Website: <https://www.champagne-fresne-ducret.com/en/>

Spagyrie 1er Cru Rosé

Spagyrie is a "New Latin" word for alchemy and the art and science of blending. In the making of this cuvée, Pierre follows the grand principles of blending ; separating, extracting and combining, using the best of their three grape varieties to create a generous cuvée. Spagyrie is a blend of 25.5% Pinot Noir, 62% Pinot Meunier, 8.5% Chardonnay. The grapes are from Premier Cru vines in Villedommange, mainly "Les Braies" and "Les Mainberts" with sandy and calcareous clay soils. The red wine for the rosé blend is 100% Pinot Noir with 12 days maceration. The alcoholic and malo-lactic fermentations were done in tank and the wine was aged in tank for 5 months before bottling. The Champagne is disgorged with a dosage of 5g. Bottles are aged in cellar for a minimum 48 months.



Champagne Fresne-Ducret

Village: Villedommange 1er Cru (Montagne de Reims)

Appellation: 6ha Champagne

Growers: Pierre Fresne Daniella Fresne

Website: <https://www.champagne-fresne-ducret.com/en/>

Arquémie "No.6" and "No. 7" 1er Cru

Arquémie is an “Old French” word meaning alchemy and captures the spirit of Pierre’s “divine study” of champagne through the production of “small batch” cuvées. The Arquémie No. 6 is a Blanc de Noir of 100% Pinot Noir. It was produced from 5 parcels in Villedommange, 37.5% from the parcels Les Mainberts and Les Braies on sandy soils, and 25% from the parcels Les Caves, Les Barbaries and Les Arches, which are old vines on calcareous clay soils. The base wine is vintage 2015, blended with 37.5% Solera wine started in 2012, with wines from 2012 2013, and 2014. The vinification was in stainless steel tanks for 5 months with partial malolactic fermentation. Bottling was in 2016, then aged for a minimum of 6 years on the lees. Dosage is 0 g/l (Brut Nature). Production is 2502 bottles. The Arquémie No. 7 is a Blanc de Blanc of 100% Chardonnay. It was produced from 3 parcels in Villedommange, Le Mont Teigneux, Les Grèves and La Sente au Pas. The base wine is 2017 vintage aged 5 months in stainless steel tanks with partial malo-lactic fermentation (50% of the wines). It is blended with 33% reserve wines from 2016 aged 12 months in acacia barrels. It was bottled in 2018, then aged for a minimum of 6 years on the lees. Dosage is 3g/l.



Champagne Fresne-Ducret

Village: Villedommange 1er Cru (Montagne de Reims)

Appellation: 6ha Champagne

Growers: Pierre Fresne Daniella Fresne

Website: <https://www.champagne-fresne-ducret.com/en/>

Pierre & Prosper 1er Cru

“Pierre & Prosper” is an homage to Prosper Fresne, founder of Fresne Ducret and Pierre’s great grandfather. The blend is 60% Chardonnay, 20% Pinot Noir, 20% Pinot Meunier from the parcels “Le Mont Teigneux”, “Le Mont Lignat” and “Les Barbaries” all of which are on calcareous clay soils. The base wine is 2010, with 5% reserve wines from 2009. Only the “cuvée” part of the pressed juice is used for this cuvée. Vinification is in stainless steel tanks, with 30% of the wine aged in acacia barrels and another 20% aged in oak barrels for 6 months. There is partial malo-lactic fermentation (it is blocked on the Chardonnays). The wine is then blended and bottled with a cork closure rather than the typical cap. This expensive and time-consuming practice allows some micro-oxygenation to take place during the long period of maturation. The champagne is aged sur lattes for a minimum of 10 years and finished with and disgorged with a dosage of 4.5g. It is produced in batches of no more than 2000 bottles per year, every numbered bottle is hand-riddled, hand-disgorged, and tied with hessian twine in the traditional manner before being sealed with the Fresne Ducret monogram. The blend is 60% Chardonnay, 20% Pinot Noir, 20% Pinot Meunier from the parcels “Le Mont Teigneux”, “Le Mont Lignat” and “Les Barbaries” which are on calcareous clay soils. The base wine is 2010, with 5% reserve wines from 2009. Only the “cuvée” part of the pressed juice is used. Vinification is in stainless steel tanks, with 30% of wines aged in acacia barrels and 20% aged in oak barrels for 6 months. There is partial malo-lactic fermentation (it is blocked on the Chardonnays). The wine was bottled in 2011 in a square-ringed bottle with a natural cork closure. It is aged on the lees for 7 years. Dosage is 4.5 g/l.



Champagne Fresne-Ducret

Village: Villedommange 1er Cru (Montagne de Reims)

Appellation: 6ha Champagne

Growers: Pierre Fresne Daniella Fresne

Website: <https://www.champagne-fresne-ducret.com/en/>

Ratafia Champenois

Fresne Ducret's Ratafia Champenois is a naturally sweet drink made from Pinot Noir must and alcohol, made as Piere's grandfather, Jean, used to make it. He enjoyed it served cold as an aperitif, or as a cocktail that he called "Rachamp", which combines one-part Ratafia Champenois and two parts champagne. It is a blend of 78.7% Pinot Noir must (34.2% from 2016 and 44.5% from 2018), 10.8% Fine champenois (75% alcohol), 10,5% high-grade distilled alcohol (94%). The production is a blend of two batches of Pinot Noir must mixed with different types of alcohol. The first batch is blended with Fine Champenoise, and the second is made with high-grade 180 proof alcohol. The fine champenois and 2016 must were aged in oak barrels for a minimum of eight months, while the higher proof alcohol and the 2018 must were matured in vats. The vats and barrels were blended and bottled in 2019 in a square-ringed bottle with a class closure.

