

Champagne Franck Pascal

*"Confiance" Coteaux Champenois Rouge*



"Confiance" means "trust". In 2007, as Franck was making his first red Coteaux Champenois he was considering how to proceed. Good red wine grower friends explained to him that the level of sulfites during fermentation is crucial. So, he carefully prepared the sulfite level for the amount of grapes. While destemming the grapes and filling his first small concrete vat, he was distracted by the amazing flavors emanating from the vat. The next day, he noticed the sulfites had not been added to the vat... too late! He decided to trust in the biological process, called vinification, to create this red wine and he was very pleased. "J'ai fait confiance, donc j'ai fait 'Confiance'."

Vinification: This is a still red wine made from a blend of the 2018 and 2022 vintages. No pre-fermentation. Each wine ferments with the natural yeast of the grapes. Cuvaision in stainless steel with a small amount from the 2018 vintage vinified in old barrels. Aged mostly in stainless steel to keep the purity and precision of the fruit, with a few old barrels to open the wine and soften the tannins. No fining or filtration. The wine is vegan.

Grape varieties : 100% Pinot Meunier

Soil : Clay and hard chalk

Alcohol : 12.10%

Press Notes

James Suckling

NV

92 points

