

Ardinat Faust 'Oeil de Perdrix' Blanc de Noirs Brut Champagne

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 100% Pinot Meunier

WINEMAKING: Hand harvested grapes from clay-limestone soils. Free run juice with skin contact, followed by light pneumatic press.

AGING: 6-7mos in oak foudre, 15+mos sur lie in bottle

ANNUAL PRODUCTION: 6,000 Bottles

THE STORY

8 hectares in 32 different plots makes for difficult vineyard management, but that hasn't deterred Christophe Ardinat, who remains faithful to his father and grandfather's legacy as one of only a few certified organic growers in Champagne. He is even experimenting with Biodynamic practices. Located in Vandières, along a hillside above the Marne river in the middle of the AOC, the area & estate are known for Pinot Meunier dominant Champagnes.

THE ADJECTIVES

OVERALL: Powerful & fruity

AROMAS / FLAVORS: Fleshy red fruit, citrus, apple, smoke, toast

MOUTHFEEL: Full-bodied

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

PAIRINGS: Hot desserts, Korean BBQ, Peking Roast Duck, as an aperitif

