

WORKSHEET FORTY-THREE

The Next Generation

A wonderful tasting can be planned from wines representing the finest from the youth of La Champagne and suggestions follow. Further into the chapter, you will find a much longer list of Champagne's young guns, whose wines you could include in this exercise in lieu of the detailed selection below. Choose a tasting template from the Appendix.

Marcel Moineaux Blanc de Blancs NV

100% Chardonnay

6.4 ha of Grand Cru Chouilly provides grapes for young Thibault Soyer. There are eight different parcels, which his grandfather on his maternal side planted around Chouilly in the 1930s. After being behind a desk in an I.T. department in a big city, Thibault decided that he preferred village life, so re-trained by studying viticulture and oenology in Avize for two years. A stint in New Zealand gave him some experience with New World ideas of quality. On returning home, he began immediately to practice sustainable agriculture by reducing the use of chemicals in the vineyard and seeking quality certification. Since 2009, he has been in charge. Some of his crop is sold to a *négociant*, which helps cash flow while he builds the business. Each year, his grapes undergo micro-vinification by plot in stainless steel to preserve the aromas and freshness for which Chouilly is known. One to watch!

This wine undergoes MLF. Dosage is 7g/L.

This wine has been rated 91/100 by *Wine Spectator*, 92/100 by Josh Raynolds.



Thibault Soyer – from a desk job to the vineyard

Pehu-Simonet Grand Cru Blanc de Blancs NV

100% Chardonnay

Made by David Pehu of Grand Cru Verzenay from his wife Christine's grapes in Le Mesnil-sur-Oger, Grand Cru village of the Côte des Blancs. Her Chardonnay is planted on the hill south towards Vertus. He is the fourth generation of a family of growers – his mother, a Pehu, was from Verzenay, while his father, Simonet, was a grower in Villers-Marmery. David's goal is to preserve the natural environment, the biodiversity of the vineyard environment and soil quality, to consider and prevent natural hazards such as erosion and landslides, and to protect the aesthetic and image of his vineyard landscapes.

Pressing is traditional, with vinification in oak 2–3 years old. Thirty per cent of his production is sold to Krug. A solera system, begun in 1996, is used for reserves, which comprise 10% of the blend. Concentrated must is chosen for the *liqueur d'expédition*. No MLF maintains the freshness and, Pehu believes, better expresses the *terroir*. The champagnes are held on their lees for 2–3 years. This long-lived Chardonnay can last 15 years; the warming climate, he says, is making it easier for them to have success.

Dosage 6–12g/L, seasonally variable

This wine was rated: 90/100 by Robert Parker; 92/100 by Stephen Tanzer; 92/100 by *Wine Spectator*. It was given: 3 stars by *Le Guide Larousse du Champagne*; 2 caps by Jean-Michel Garnier; 2 stars by Richard Juhlin. It was listed in: *Le Guide Hachette des Vins*; Tom Stevenson and Essi Avellan, *Christie's World Encyclopedia of Champagne & Sparkling Wine*, revised edition.

Cuvée de Prestige Collard-Picard 'Dom Picard' Grand Cru Blanc de Blancs

100% Chardonnay

A blend from grapes around Oger and Le Mesnil, using the *cœur de cuvée*, the best of the first pressing. Olivier Collard believes that no MLF and vinification in large oak together promote freshness and complexity. The Collards have been known in Champagne as winegrowers for over two hundred years. Grandfather Collard, called 'The Old Man of Champagne', was renowned for his extremely long-lived Meunier champagne.

Now the young family has the benefit of Caroline Picard's – Pehu's wife – heritage: Grand Cru vines on the Côte des Blancs. The wines are made in a stylish modern winery in Châtillon-sur-Marne, where everything is at ground level. The new press is completely automated, with computer-controlled analysis of the juice during the pressing, so there are no mistakes. In the vineyard, ploughing is used rather than tractor work, grass is grown between the rows to provide competition for topsoil nutrients thereby driving the roots of the vine deep into the chalk – tradition is upheld in a starkly modern setting. The Collards have recently established themselves in a historical building on the Avenue de Champagne in Épernay. Visitors are welcome!

The chalky minerality of the champagne produced from these organically farmed vines displays itself best at a dosage of around 8g/L.

This wine was given: 4 stars by *Le Guide Larousse du Champagne*; 2 caps by Jean-Michel Garnier; 2 stars by Richard Juhlin; *Decanter* 'World Wine Awards' Bronze Medal. It was listed in: *Le Guide Hachette des Vins*; Tom Stevenson and Essi Avellan, *Christie's World Encyclopedia of Champagne & Sparkling Wine*, revised edition; Gault & Millau, *Guide des Champagnes*.

Champagne Serveaux Fils Vintage Brut

Composition varies each year, usually Chardonnay-dominant with Pinot Noir

Wines from the Serveaux family are frequently listed in France's *Guide Hachette des Vins*. The vines are nurtured under a regime of *culture raisonnée*, organic fertilisation and severe pruning to restrict production on the beautiful south-facing vineyards, mid-slope in Passy-sur-Marne. Thirty parcels are spread over 15 hectares in Passy and Barzy. The family produces wines of delicate complexity, much favoured by Gosset for the last 30 years. Yes, in common with many *récoltants* looking to improve cash flow, some of the harvest is pressed for immediate sale. Every vintage is different – the 2004, for example, contained 50% Meunier – but the aim is simply to make the best wine for a vintage expression. The business was begun by Georges in 1954 and now involves three of his grandsons, each having a role in viticulture, oenology or the business side and, at times, all three activities.

Nicolas Serveaux, Georges son, studied and worked for six months in Bordeaux, and has worked as a viticulturist for other champagne producers. Each of his sons has been involved from a very early age because there is so much work to do. Many vigneron, Nicolas told me, don't have kids who want to work, and then the holding is sold: 'The big Houses are always waiting.' So why choose the life? 'There's an expectation with good parents – you don't want to disappoint. But the work is hard, the weather often not good, you feel cold. You really have to love it. The work is alone, but also alongside, and it builds a bond. It becomes a habit, you've done it for so long.'

This wine has been listed in: *Le Guide Hachette des Vins*. It won a Gold Medal at 'Concours Générale Agricole, Paris'.



Nicolas Serveaux, born to the land

Coessens 'Largillier Les Sens Boisés' NV

100% Pinot Noir

Jérôme Coessens has been recognised for his work with Pinot Noir in the 'Young Talents of Champagne' competition. This is a very small production, only 2000 bottles. The wine is vinified and aged in small oak barrels, and only made in certain years. Its relatively prolonged period of time in barrel, says Jérôme, allows the possibility of a full exchange between the wine and the wood, contributing complexity from micro-oxygenation and longevity. Regarding the *terroir*, vines have been grown on this *lieu-dit* vineyard, in Ville-sur-Arce in the Aube, for over a thousand years. 'Les Sens Boisés' is made from vines older than 35 years. The result is rich, toasty, smoky, long, powerful and almost Burgundian. Dosage is approximately 7 g/L.

This wine was given 2 caps by Jean-Michel Garnier. It has been much lauded in the *Revue des Vins de France*. It was listed in: Tom Stevenson and Essi Avellan, *Christie's World Encyclopedia of Champagne & Sparkling Wine*, revised edition, as well as in *Le Guide Hachette des Vins*.

Should this wine or another Coessens prove too difficult to find, do select another grower from the Côte des Bar.



Right: Valérie and fifth-generation grower, Jérôme Coessens

Eric Rodez ‘Cuvée des Grands Vintages’ NV

Exact grape percentages not disclosed, but approximately two-thirds Pinot Noir to one third Chardonnay.

Eric Rodez’s son, Michael, now works with him. So that’s the family’s ninth generation producing champagne in Grand Cru Ambonnay. There are 6 hectares of old vines (some over 70 years old) from 35 plots, mid-slope, southern and south-western exposure. The vineyards are biodynamic. Rodez is a certificated environmentalist, and at one stage was assistant winemaker at Krug. The champagne is a favourite of wine writer Jancis Robinson, and has been described as Krug-like.

This is a Pinot Noir–dominant blend, with Chardonnay included from named vineyards in the best years of a rolling decade. Small Burgundy oak casks are used in the winemaking and there is control of MLF. It spends eight years on lees. Dosage is Extra Brut.

This wine was rated: 92/100 by Gilbert and Gaillard; 18/20 by Jancis Robinson; 7/10 by Tyson Stelzer. It was given: 2 caps by Jean-Michel Garnier; 3 stars by Richard Juhlin. It was listed by: *Le Guide Hachette des Vins*; Tom Stevenson and Essi Avellan, *Christie’s World Encyclopedia of Champagne & Sparkling Wine*, revised edition; Gault & Millau, *Guide des Champagnes*.



Alexandre Chartogne from Chartogne-Taillet – wines are exported all over the world

BUT WAIT! THERE ARE MORE!

Of course there are more than six great young talents making champagne, so below you'll find more, listed by area. Keep your eye on the winners of the competition for *Les Jeunes Talents du Champagne* [the Young Talents of Champagne] so you can identify future up-and-coming champagne makers.

Montagne de Reims

Laureen and Justine Baillette (Champagne Jean Baillette Prudhomme at Trois Puits)

Premier Cru grapes, high use of reserve wines in NV, they earn great praise in the French press.

Amaury Beaufort (Champagne André Beaufort)

Maxime Blin (Champagne Maxime Blin, Trigny)

Delphine Richard-Boulard, Francis Boulard's daughter (Champagne Francis Boulard)

Emmanuel Brochet (Champagne Emmanuel Brochet, Villers-aux-Nœuds)

Ecocert since 2008, uses low yields and older vines for his delightfully terroir-driven champagnes. His artistically interesting winery is built from recycled materials – very typical of the earth-friendly style of the man and his champagne. Part of his crop is sold to a négociant who favours organics.



Emmanuel Brochet moved from equipment sales to growing vines ('beautiful plants in beautiful soil' and making champagne for aesthetic reasons – 'not a commercial venture, but enough to live on', he says.

Alexandre Chartogne (Champagne Chartogne-Taillet)

Thoughtfully intelligent approach to both viticulture and winemaking. Highly regarded.

Louis Cheval (Champagne Gatinois, Aÿ)

Sébastien, Sylvain and Damien Goulard (Champagne J.M. Goulard, Prouilly)

Geraldine Lacourte and Richard Desvignes (Champagne Lacourte-Godbillon, Éceuil)
 José Lievens (Champagne Jacques Picard, Berru)
 Alexandre Penet (Champagne Penet-Chardonnet, Verzy)
 Frédérique Poret (Champagne Duménil, Chigny-Les-Roses)
She is a fifth-generation champagne maker, and the granddaughter of Champagne Duménil's founder. The company was established in 1874 and belongs to the Club Trésors de Champagne).
 Delphine Richard-Boulard, Francis Boulard's daughter (Champagne Francis Boulard)
 Alexandre Salmon (Champagne Salmon, Chaumazy)
 Julien Tixier (Champagne André Tixier & Fils, Chigny-Les-Roses)
 Jean-Luc Weber (Champagne Alfred Tritant, Bouzy)
Winner of the Rosé prize in the 2012 Young Talents competition.

The Marne Valley

Nicolas Bouché (Champagne Bouché Père & Fils, Pierry)
 Jérôme Bourgeois-Diaz (Champagne Bourgeois-Diaz, Crouettes-sur-Marne)
An interesting young biodynamic and organic producer who makes quite delicious champagne.
 Vincent Caillez (Champagne Daniel Caillez, Damery)
Won the Pinot Noir prize in the 2014 Young Talents competition.
 Olivier Collard (Champagne Collard-Picard, Villers-sous-Châtillon)
 Flora Dauby (Champagne Dauby, Aÿ)
 Vincent and Ingrid de Chasse (Champagne Guy de Chasse, Louvois)
 Benoît Déhu (Champagne Déhu Père & Fils, Fossoy)
 Vincent Desaubau (Champagne Françoise Bedel, Crouettes-sur-Marne)
 Florence Duchêne (Champagne Florence Duchêne, Cumières)
 Nicolas Didier (Champagne Didier-Ducos, St-Martin-d'Ablois, Côteaux Sud d'Épernay).
Third-generation Nicolas, with his wife Clotilde, enjoys making champagne in the winery founded by his grandparents, Yvonne Ducos and Adrien Didier, in 1948. He is a Meunier specialist, with experience at Alfred Gratien, Vranken and the huge 'cooperative of cooperatives', Nicolas Feuillatte. He was a winner of the blending prize as well as the prize awarded by the public in the 2014 Jeunes Talents du Champagne. The Meunier is especially delicious and highly recommended.
 Claudy Dubois (Champagne Redempteur-Dubois, Venteuil)
 Elie Duménil (Champagne Duménil, Chigny-Les-Roses)
 Sébastien, Sylvain and Damien Goulard (Champagne Goulard, Prouilly)
 Étienne Goutourbe (Champagne Goutourbe Père & Fils, Aÿ)
 Fabien Grumier (Champagne Maurice Grumier, Venteuil)
Won the 2013 People's Award in the Young Talents competition.
 Nathalie and Vincent Huber (Champagne Diogène Tissier, Chavot-Courcourt)
 Olivier and Virginie Huot (Champagne L. Huot Fils, St-Martin-d'Ablois)
 Nicholas Jaeger (Champagne Alfred Gratien, Épernay)
 Richard, Maxence and Cyril Janisson-Baradon (Champagne Janisson-Baradon, Épernay)
 Aurélien Laherte (Champagne Laherte Frères, Chavot-Courcourt)
 Alexandre Le Brun (Champagne Le Brun, Monthelon)
 Charlène Lorient (Champagne Xavier Lorient, Binson-et-Orquigny)

Winner of 2012 Young Talents competition, in the Pinot Noir section.

Jean-Philippe Lorient (Champagne Joseph Lorient-Pagel, Festigny)

Marie Lorient (Champagne Michel Lorient, Festigny)

Florent Lorient (Champagne Gérard Lorient, Festigny)

Julie Medeville (Champagne Gonet-Medeville, Bisseuil)

Alexandre Salmon (Champagne Salmon, Chaumazy)

Nicolas Salomon (Champagne Salomon, Vandières)

Won the Pinot section of the 2013 Young Talents competition.

Sébastien Sanchez (Champagne Sanchez Le Guedard, Cumières)

Frédéric Savart (Champagne Daniel Savart, Éceuil)

Arthur Savès (Champagne Camille Savès, Bouzy)

William and Simon Saxby (Champagne Jean Moutardier, Le Breuil)

Nathalie and Jean-Marc Sélèque (Champagne Sélèque, Pierry)

Cousins, and direct descendants of their grandfather founder

Estelle Soutiran (Champagne Patrick Soutiran, Ambonnay)

Côte des Blancs and related areas

Olivier Bonville (Champagne Franck Bonville, Avize)

Antoine and Clément Bouret (Champagne Pertois-Lebrun, Cramant)

Étienne Calsac (Champagne Étienne Calsac, Avize)

Delphine Cazals (Champagne Claude Cazals, Le-Mesnil-sur-Oger)

Richard and Romain Colin (Champagne Colin, Vertus)

Vincent, Thomas and Florent Collet (Champagne René Collet, Fontaine-Denis-Nuisy)

Won the Rosé prize in the 2014 Young Talents competition

Diane Coquillet (Champagne Stéphane Coquillet, Chouilly)

Arnaud and Isabelle Diebolt-Vallois (Champagne Diebolt-Vallois, Cramant)

Charles Doyard (Champagne Doyard, Vertus)

Winner of the Special Jury Prize at the Young Talents competition in 2012.

Marie and Benoît Doyard (Champagne André Jacquart, Vertus)

Hervé Dubois (Champagne Hervé Dubois, Avize)

Richard Fouquet (Champagne Guiborat&Fils, Cramant)

Emmanuel Fourny (Champagne Veuve Fourny & Fils, Vertus)

Jonathan and Édouard Gauthier (Champagne Veuve Lanaud, Avize)

Won the Special Jury Prize in the 2014 Young Talents competition.

Pierre Gonet (Champagne Philippe Gonet, Le Mesnil-sur-Oger)

Cyril Jeuniaux (Champagne Jeuniaux-Robin, Talus-St-Prix)

Bertrand Lilbert (Champagne Lilbert Fils, Cramant)

Makes accomplished and stylish champagne.

Véronique and Richard Petit (Champagne Petit & Bajan)

Aurélien Suenen (Champagne Suenen, Cramant)

Definitely one to watch.

Alice Voirin (Champagne Voirin-Jumel, Cramant)

Won the Chardonnay section of the 2013 Young Talents competition.

Côte des Bar

Gersande and Marcelline Breton (Champagne Germar Breton, Colombé-La-Fosse)

Delphine Brulez (Champagne Louise Brison, Noë-les-Mallets)

Oriane Carreau (Champagne Lionel Carreau, Celles-sur-Ource)
 Lucie and Sebastien Cheurlin (Champagne L & S Cheurlin, Celles-sur-Ource)
Lucie won the blending prize in the Young Talents competition in 2013.
 Vincent Couche (Champagne Vincent Couche, Buxeuil and Montgueux)
Biodynamics so low sulphur use, high-density plantings to promote plant competition. His 'Chloë' blend, of ethereal delicate length, has no sulphur, dosage or filtration, and is Demeter-certified.
 Charles Dufour (Champagne Les Vins du 7, Landreville)
 Nathalie Falmet (Champagne Falmet, Rouvres-Les-Vignes)
Won the Rosé section of the Young Talents competition in 2013.
 Olivier Horiot (Champagne Olivier Horiot, Les Riceys)
Makes downright delicious champagne, superb single-vineyard Rosé des Riceys and a completely seductive Côteaux Champenois.
 Édouard Huguenot-Tassin (Champagne Huguenot-Tassin, Celles-sur-Ource)
Won the Chardonnay prize in the 2014 Young Talents competition.
 Thierry and Rémy Massin (Champagne Rémy Massin & Fils, Ville-sur-Arce)
 Isabelle Mathieu (Champagne Serge Mathieu, Avirey-Lingey)
 Cedric Moussé (Champagne Moussé Fils, Les Riceys)
 Angélique and Frédéric Senez (Champagne Christian Senez, Fontette)



The list can never be finished, and you will find your own favourites. Youth presses ever upwards, in turn to be replaced by more youth in the never-ending development and progress of champagne-the-drink, Champagne-the-place.

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