

CHAMPAGNE SAINTOT





BLANC DE NOIRS

CHAMPAGNE SAINTOT II The history of the Saintot family in Champagne began in 1918 with Firmin Saintot, who settled in the village of Avenay Val d'Or as a plow worker after being wounded during the War. Firmin's son, Clement, and grandson, William, followed in his footsteps in the vineyards, acquiring and planting their own land in the mid-1950s. William also had a nursery business, selling phylloxera-resistant grafts to growers across the region. The next generation, William's children Henri and Nathalie, expanded the company in the 1990s. Finally, over the last decade, Nathalie's children - the fifth generation - joined the family business, converting to organic viticulture.

AVENAY-VAL-D'OR Avenay is the easternmost village in the Vallée de la Marne, on the right bank (north side) of the Marne River. Planted primarily to Pinot Noir, the village is mainly premier cru vineyards on south-facing slopes. As the local saying goes - Aÿ le nom, Mareuil le bon, Avenay passe avant - Avenay comes before referring to its prominence in the 17th century for still wine production.



William SAINTOT

BLANC DE NOIRS 1ER CRU NV ||

BLEND | 100% Pinot Noir

VINEYARDS | Grapes are grown on ten hectares of premier cru vineyards in Avenay Val d'Or, Mutigny, and Bisseuil. Avenay Val d'Or soils are silty, clayey, and deep in fragmented chalk. The Bisseuil vines lend freshness and minerality with more compact chalk soil, and the silty terroir of Mutigny brings lightness.

WINEMAKING | Primary fermentation with wild yeast in a combination of oak barrel (50%), stainless steel tank (25%) and concrete eggs (25%). The base wine (2019 vintage) undergoes partial malolactic before blending with reserve wine from the 2015-2018 vintages. Three years aging befor dirgorging with 5 gr/l dosage.

TASTING NOTES | A charming nose of white fruits, white flowers, and a lovely minerality that accentuates the aromas. The palate is vibrant and minerally with a hint of chalk before the fruit explosion hits with pear, apple, and red and black fruits like strawberry and blackberry. The wine is generous, fleshy, and vinous while remaining fresh.