

DOMAINE SAINT NICOLAS

Dis, “Vin Secret”

THE ESTATE

Champagne Françoise Bedel is trending now. First it was their embrace of biodynamics which in a region so bound by conventional over-farming that the worst thing the CIVC could arrange would be a vineyard tour of blasted, compacted soils flecked with bits of rubbish from Paris. Following in the footsteps of other early adopters, and inspired by a visit with Jean-Pierre Fleury, Françoise Bedel began the conversion to biodynamics in 1996 at a time when there was still a sense of tin-foil haberdashery surrounding the whole topic and long before it became vogue to discuss what you were doing with cow horns. Then there is the recent ascendant popularity of Pinot Meunier, certainly a trend that has a whiff of fad about it, but there is no mistaking that Françoise makes darn good examples of Meunier-based Champagne, as does her son, Vincent Deseubeau now that he runs the estate under his mother’s watchful eye.



Now that the whole “Farmer Fizz” revolution is *au courant*, one’s physical and social distance from Reims or Épernay is seen as proof of your credibility. Luckily for Françoise and Vincent, it is pretty much impossible to get further from Reims without moving into Paris! Based in Crouettes-sur-Marne, a sleepy hamlet in the far western edge of the Vallée de la Marne, Vincent farms 8.4 hectares here and in the neighboring villages of Nanteuil-sur-Marne, Charly-sur-Marne and Villiers-St-Denis. The Vallée de la Marne is known for Pinot Meunier and about 78% of the vineyards at Bedel are planted with this variety while Chardonnay (13%) and Pinot Noir (9%) play a minor, supporting role. The cellar work is meticulous with wines resting in bottle many years before release with increasingly lower dosage than in past releases. This are vinous Champagnes that reward decanting.

THE DETAILS

Dis, “Vin Secret” Extra Brut showcases the delicate fruitiness of Pinot Meunier grown on heavier silts and clays then aged *sur latte* to the point where the primary fruit is in perfect harmony with the aged, autolytic expression of the wine. While frequently released as a 100% bottling of Pinot Meunier, there are some years that Vincent will add up to 10% Pinot Noir and/or Chardonnay.



COUNTRY

France

APELLATION

Champagne

ELEVATION

150-200 meters

VARIETIES

Pinot Meunier

SOIL

Silty clays

VINE AGE

30-70 years old

FARMING

Certified organic & biodynamic (AB & BIODYVIN)

FERMENTATION

Hand harvested, separation of free run and press wine, natural yeast fermentation in oak (5%) and enameled tank (95%)

AGING

Aged 5 years *sur latte*, hand riddled and disgorged, 8g/L dosage, 34mg/L SO₂

FOR THE RECORD

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