



# CHAMPAGNE FRANÇOISE BEDEL

## Vin Cent Bulle

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 Deseaubeau 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.

Vin Cent for Vincent Deseaubeau, (a.k.a. Mr. Bubbles) and Vin Cent Bulle because it sounds like Vin Sans Bulles or vine without bubbles. The first release was the 2011 vintage which was made from 100% Pinot Meunier pressed directly and aged for 22 months in enameled tank and French oak barrels. Successive vintages resemble more closely the estate's vins clairs with changing percentages of Chardonnay and Pinot Noir making it into the final blend.

### ORIGIN

France

### APPELLATION

Coteaux Champenois

### SOIL

Clay limestone, silty clay

### AGE OF VINES

25-60

### ELEVATION

150-200 meters

### VARIETIES

Pinot Meunier, Chardonnay, Pinot Noir

### FARMING

Certified organic & biodynamic (AB & BIODYVIN)

### FERMENTATION

Hand harvested, whole cluster pressing, natural yeast fermentation in enameled tanks and French oak barrels

### AGING

Aged 22 months in tank and barrel

### ACCOLADES

90 – 2013 Vin Cent Bulle – Wine Advocate

91 – 2011 Vin Cent Bulle – Wine Advocate

**JON-DAVID  
HEADRICK  
SELECTIONS**

