

# CHAMPAGNE FRANÇOISE BEDEL

## Origin'elle

### 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

Origin'elle is made from a blend of grapes (70% Pinot Meunier, 20% Chardonnay, 10% Pinot Noir) and terroirs (both silty limestone and calcareous clay) with the goal of releasing a Champagne with an emphasis on freshness and crisp primary fruit flavors. It is fermented in enamel-lined tanks and neutral French oak barrels and sees 3 years of aging sur latte before disgorgement. It is finished with a minimal dosage of 1.6 g/L.

#### COUNTRY

France

#### APPELLATION

Champagne

#### ELEVATION

150-200 meters

#### VARIETIES

Pinot Meunier, Chardonnay, Pinot Noir

#### SOIL

Clay, silt, limestone

#### VINE AGE

30-60 years old

#### FARMING

Certified organic & biodynamic (AB & BIODYVIN)

#### FERMENTATION

Hand harvested, separation of free run and press wine, natural yeast fermentation in oak and enameled tank

#### AGING

Aged 3 years sur latte, hand riddled and disgorged, 1.6g/L dosage, 33mg/L SO<sub>2</sub>

### FOR THE RECORD

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