

SERGE FAUST CHAMPAGNE

Serge Faust's Champagne is made from organically grown grapes in Vandières, on the Marne River in the Champagne district of France. His twenty acres of vines are nourished and protected only with natural elements. The result is a grape fully balanced with the sugar and acid necessary to produce a fine Champagne.

This Carte d'Or is mostly Pinot Meunier with lesser amounts of Pinot Noir and Chardonnay and is aged in oak barrels. The large percent of dark grape varieties makes this full-bodied Champagne perfect for almost any meal. It goes especially well with light meats and game birds. The final dosage of sugar is very low, leaving only 0.4% residual sugar. Only the finest Champagnes are made so dry. Extra sugar is often used to mask defects or use of unripe grapes.

One of the pioneers in organic viticulture in his region, Faust had his vineyard certified organic in 1969 by U.N.I.A., a French farming organization. He had seen slow deterioration in the soils and vines after years of chemical treatments. In addition, the use of chemical sprays had an effect on natural yeasts that help in the fermentation. Now he sees fully ripened vines each year and does not need to add sugar to the initial fermentation. This is a common practice in Champagne, where the cool climate often leaves grapes lacking the sweetness necessary to obtain required alcohol levels. Serge uses only the minimal amount of sulphur permitted by organic regulations.

The care in this fine Champagne will be evident as you taste it, and long after, as you notice the lack of unpleasant side effects common with sparkling wines.

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