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THE VINE

GREEN PARTS

Shoots, leaves, tendrils Photosynthesis, maintenance and growth of the vine

HARVESTS

100% manual, over 2 to 3 weeks

4 REGIONS

Vallée de la Marne, Montagne de Reims, Côte des Blancs, Côte des Bar

ROOTS

Take in water and minerals

Anchor the vine, key to
strength and longevity

SPECIES

Vitis vinifera American rootstock

7 AUTHORISED VARIETIES

Chardonnay, Pinot Blanc, Petit Meslier, Arbane, Pinot Gris, **Pinot Noir** and **Meunier**.

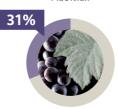
PINOT NOIR



CHARDONNAY



MEUNIER



MONTAGNE DE REIMS CÔTE DES BAR

Bud break*: 2nd Ripening*: 1st

Pentagonal leaf and "cockscomb" petiolar sinus

CÔTE DES BLANCS • CÔTE DE SÉZANNE COTEAUX VITRYATS • MONTGUEUX

Bud break*: 1st Ripening*: 3rd

Full leaf and U-shaped petiolar sinus

VALLÉE DE LA MARNE

Bud break*: 3rd Ripening*: 2nd

Young, downy leaves

4 AUTHORISED PRUNING TECHNIQUES

OBJECTIVE: BALANCE BETWEEN VIGOUR AND FERTILITY OF THE VINE. CERTIFICATION IN PRUNING REQUIRED.

CORDON DE ROYAT



CHABLIS



Good distribution of vegetation

Particularly suited to Chardonnay



Simple, rational pruning

For all grape varieties

VALLÉE DE LA MARNE



Favours fruit production

Only authorised for Meunier



Optimised leaf/fruit balance

Widespread for Pinot Noir

I KNOW OF NOTHING SERIOUS ON EARTH OTHER THAN THE GROWING OF VINES.

^{*}average data for AOC Champagne