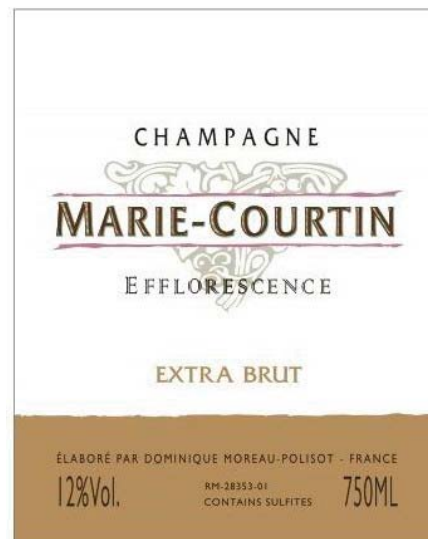


# CHAMPAGNE MARIE-COURTIN

*Polisot, Côte des Bar  
Certified Biodynamic*

## OVERVIEW

- Tiny “renegade” grower located in the village of Polisot in the Côte des Bars next village over from Cedric Bouchard, owned by Dominique Moreau
- Produces single-vineyard, single-vintage, single varietal (Pinot Noir) from biodynamically-grown grapes
- First vintage was 2005
- 100% hand-harvested grapes, with indigenous yeast fermentations from yeasts gathered from her vineyards and cultivated at the winery
- 35-40 year old hillside vineyards
- Southeast exposure with soils of clay/limestone with bands of Kimmeridgian that give the wines extra energy and cut
- Uses pendulums in vineyard and cellar to aid in decisions for vineyard treatments, harvesting and winemaking
- Recommends serving her wines in regular wine glasses to allow for development through increased aeration



## WINE LIST

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### CHAMPAGNE RESONANCE EXTRA BRUT NV [2007]

*Certified Biodynamic*

Grape(s): 100% Pinot Noir

Vintage(s): 100% 2007

Vineyard(s): Hand-harvested, 35-40 yr old vines, *massale selection*; single parcel located in Polisot (Côte des Bar); clay-limestone soils with east/south-east exposure

Vinification: Fermented in stainless steel; native yeasts used for both fermentations; non-dosé; 9,000 bottles produced

### CHAMPAGNE EFFLORESCENCE EXTRA BRUT NV

*Certified Biodynamic*

Grape(s): 100% Pinot Noir

Vintage(s): 100% 2006

Vineyard(s): Hand-harvested, 35-40 yr old vines, *massale selection*; single parcel located in Polisot (Côte des Bar); clay-limestone soils with east/south-east exposure; grapes sourced from bottom of hill

Vinification: Fermented in used barriques; native yeasts used for both fermentations; non-dosé; 6,000 bottles produced