

Maison Stephane Saillet
Pinot Noir



Winery: Maison Stéphane Saillet

Vigneron: Stéphane Saillet

Appellation: Vin de France

Location: Champagne

History of Domaine:

Stéphane Saillet was born “in the vines” so to speak. Raised in Burgundy it should come as no surprise that Stéphane’s studies in oenology and viticulture were his chosen path. When asked about his love of viticulture and regionality, Stéphane is quick to say that he loves every region and that his mentors are the ones who led him to a more natural approach to winemaking, as well as clean viticulture. His thirst for knowledge (no pun intended) led him to many regions: Alsace, Rhone, Cote D’Or, Ontario, Champagne and Languedoc before spending six years as a cellar master in northern Burgundy at Domaine des Marronniers/Domaine de Mauperthi. From there the path was clear and Stephane started an estate of his own, Maison Saillet.

In lieu of Burgundy, Stephane decided his property would be in the area where his wife is from – Champagne! While she manages her own property, Stephane focuses on being the first to create a “negoce” wine of this nature in Champagne. He sources grapes from friends in a variety of regions and focuses on vinifying them with minimal intervention before bottling in the village of Vertus. His goal is straightforward, he wishes to make light wines that are easy to drink – we know that he is doing exactly that!

Cuvée: Pinot Noir

Grape Variety: Grapes from Burgundy, vinified in Champagne

Vinification:

Manual harvest, native yeasts only, wines are all entirely vinified in oak barrels and aged on lees for one year. No fining, no filtering. Very light SO2 at bottling.