

TOTEM

Our wine patrimony. This wine traces its DNA back to the historic planted varieties in the family's vineyard.

It is also a bridge marking the transition between Champagne Xavier Leconte and Champagne A. Leconte. .



GEOLOGY AND TERROIR:

Geological origin: Ypresian

Sands and sandstones, followed by layers of clay and sand.

Soils of brown limestone on colluvium, with sandy, gravelly clay.

• GRAPE VARIETIES:

70% meunier, 20% pinot noir et 10% chardonnay

• CERTIFICATIONS :

Organic viticulture since the 2023 harvest and biodynamic since the 2024 harvest.

Total soil tilling since 2015. Implementation of bio-dynamic growing in 2016.

Weedkiller and synthetic substance free. Use of fermented extracts and plant infusions.

• WINEMAKING :

Elaborated in stainless steel vats and oak casks. Alcoholic fermentation with indigenous yeast.

Use of 35% reserve wines.

Ageing on lees for a minimum of 2 years.

• BASE YEAR : 2022

• DOSAGE :

5g/l

