



# CHAMPAGNE SAVART

**“There is a reason that Savart’s wines have become the darlings of sommeliers and wine geeks everywhere, and it’s not just their 2,500-cases-per-year scarcity. They have a combination of vibrancy and flavor that are incredibly compelling. But more than that they display a fierce individuality that makes no apologies for itself, and it is this quality that sings in every glass.”**

- Alder Yarrow, Vinography.com

**Year Founded:** 1947

**Region:** Ecueil, Montagne de Reim, Champagne, France

**Founder:** René Savart

**Winemaker:** Frédéric Savart

**Fun Fact:** Frédéric is known for his dedication to producing wines that express the unique terroir of his vineyards in Ecueil. Savart has created Champagnes that are both vibrant and refined, perfectly balancing complexity with elegance.

**-Organic-**

Frédéric Savart was born into a family of vigneron, but his real dream was to be a professional footballer. He even signed a youth contract with Stade de Reims, but after meeting the woman who was to become his wife, he refused a potential transfer to another club, and decided to return home to work with his father, Daniel. The family estate was founded by Daniel's father, René Savart, who purchased his first vines in 1947. Daniel himself took over the winemaking in the 1970s, although production remained extremely small until the mid-1980s, when he significantly expanded the family's vineyard holdings. Fred returned in 1993 at age 23 and in 2001 he left the cooperative, only doing pressing there. Since 2005, Frédéric has been at the helm of the estate.

The soils in this area can vary: many parcels in Ecueil are notably sandy, although there's more clay on the mid-slope, and a few areas that are relatively chalky. The soils of Villiers-aux-Noeuds are generally chalkier than those of Ecueil, and Savart's vineyards here are particularly prized for their sélection massale of the renowned pinot fin d'Ecueil, planted here by Daniel and René.



## **Champagne L'Ouverture**

L'Ouverture is Fred Savart's entry level Champagne but it is far from one-dimensional. It is 100% Pinot Noir all from the village of Ecueil, half of which was fermented in mostly neutral barrel with the other half is fermented in stainless steel. The wine only sees partial malolactic fermentation. Fred doesn't guide the malolactic fermentation, instead it is the inclusion of reserve wine that goes through malolactic fermentation because it has gone more temperature swings. The wine is in equal parts a blend of three successive vintages and aged under cork, not crown cap. Dosage is 7g/L.

**91 Points - Robert Parker** - *“Expressive aromas of pear, honeyed orchard fruit, baking spices and fresh bread. Medium-bodied, lively and fine-boned, with a pretty core of fruit, lively acids and a pinpoint mousse, it's an attractive wine that's showing well out of the gates.”*