



CHAMPAGNE CHARTOGNE-TAILLET

“Since taking over his family’s 12ha estate in 2006, Alexandre Chartogne has emerged as one of Champagne’s brightest rising stars.” - Decanter

There are few producers in Champagne today who make a more compelling case for terroir-driven wine than Alexandre Chartogne. A visit to his family estate in Merfy, a historic village in the Massif de Saint-Thierry just fifteen minutes from Reims, reveals not only the overlooked history of the area, but also an extraordinary geological complexity that fundamentally shapes his wines. Unlike the more homogeneous chalk soils of the Côte des Blancs, Merfy is a patchwork of chalk, clay, sandstone, limestone and sandy soils, giving each parcel a distinct identity and expression. Since taking over the family domaine in 2006, Alex has approached both farming and vinification as a constant process of observation, experimentation and refinement. Convinced that great wine is forged by living soils and deep-rooted vines, he has spent years studying historical archives, digging soil pits throughout the vineyards and adapting his cellar work to the individual needs of each site. Inspired as much by the parcel logic of Burgundy as by Champagne tradition, his philosophy centers on preserving the voice of place above all else. That same curiosity extends into the cellar, where Alex continually experiments with élevage, oxygen exposure, bottle shape and aging methods in pursuit of greater precision, balance and longevity. The resulting wines combine tension, salinity and mineral depth with remarkable energy and finesse — transparent expressions of Merfy’s singular terroirs and of one of Champagne’s most thoughtful and intellectually driven growers.



Champagne Brut Cuvée Sainte Anne NV



Sainte Anne is a village wine, which strives to be a lesson on how the different terroir expressions of Merfy can work together. Generally, 50% Chardonnay, 45% Pinot Noir and 5% Pinot Meunier from vines around 35 years old grown on sandstone, clay and chalk. Dosage: 2.75g/L., sourced from organically farmed estate vineyards that have been family-owned since 1485. Fermented with native yeasts and aged in older oak barrels, the wine undergoes minimal filtration, preserving its authentic character.

93 Points – Wine Spectator – “Fragrant spice and lime blossom accents on the nose waft through flavors of ripe raspberry, white peach, blood orange peel and whole-grain toast as they ride the lacy mousse of this vibrant Champagne.”

93 Points – James Suckling

Champagne 'Hors Série' Extra Brut 2022



100% Chardonnay sourced from two small plots in the Côte des Blancs grand crus villages of Avize and Oger. This cuvée marks the first time Alex moves outside his family terroirs of Merfy to experiment in chalky soils of the Côtes des Blancs. Vines planted between 1927 - 1986 on chalky soil with very high porosity. Long native fermentation rarely finishes in less than two months after harvest. Aged in old barrels for about 9 months before bottling and aged on slats for around 40 months.

96 Points – Vinous – “Ample and creamy, the 2022 is a Champagne of striking textural breadth and resonance. Layers of citrus confit and floral notes develop with time. It will be interesting to see where this ends up, as the wine itself is absolutely gorgeous.”