

SERGE FAUST CHAMPAGNE

Serge Faust Champagne is made from one of the very first organic vineyards in the Champagne region of northern France. The family's twenty acres of rich clay-limestone vineyards lie on south-facing slopes of the Marne Valley in Vandieres. The area favors Champagne's dark grapes: Pinot Noir and Pinot Meunier. They only produce Champagne from their own vineyards and are limited to under 5,000 cases per year.

Faust vineyards were certified organic in 1971 and remain so after being passed down to Serge's daughter Joelle and son-in-law José Ardinat. Serge had seen slow deterioration in his soils and vines after years of chemical treatment. In addition, use of chemicals kills wild yeasts which help fermentation. Now he sees fully ripened vines each year and often does not add sugar to the initial fermentation, common practice in Champagne where a cool climate often leaves grapes lacking sugar necessary to obtain required alcohol. Only natural fertilizer and compost are used to nourish the vines. Weed and pest control also use plant and mineral treatments, along with mechanical cultivation. The wine is stored at least two years in "foudres", traditional large oak barrels. In order to preserve all the natural aromas, it is not fined or filtered before bottling. The result is a wine fully balanced with the flavor, sugar and acid necessary to produce fine Champagne.

Carte d'Or is mostly Pinot Meunier with lesser amounts of Pinot Noir and Chardonnay. The large amount of dark grape varieties makes full bodied Champagne perfect for almost any meal. It goes especially well with light meats and game birds, but can add the perfect touch to a fresh fruit tart or other light dessert. The balanced nose shows quince jelly, pear preserves and a hint of cinnamon. Full and round in the mouth, it has a clean, dry finish. The care in this Champagne will be evident as you taste it and long after, as you notice a lack of unpleasant side effects common with sparkling wine.

