



# CHAMPAGNE CHRISTIAN DILIGENT

AOP Champagne  
Sparkling Brut

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Nestled in the Marne Valley, Champagne Christian Diligent is a family-run estate that has passed down artisanal winemaking traditions for generations. With a particular focus on Pinot Meunier the region's signature grape the domaine produces champagnes that reflect both heritage and authenticity. The vineyards, planted on classic clay-limestone soils, are farmed sustainably, with reduced inputs and a strong emphasis on environmental stewardship. All grapes are harvested by hand at perfect ripeness, ensuring wines of great aromatic precision. Rather than relying on complex blends, the estate emphasizes the purity of the fruit and the singular identity of each terroir. Extended lees aging lends a silky texture and an elegant aromatic profile combining ripe fruit, white flowers, and a hint of brioche. The result is a refined and genuine style that captures the soul of the Marne.

## VARIETALS

Pinot Noir 70%, Chardonnay 15%, Pinot blanc 15%

## LOCATION

The vineyards of Champagne Christian Diligent are located in the heart of the Marne Valley, an iconic winegrowing region of Champagne. The estate spans 11 hectares across well-exposed slopes, nestled between river and plateau, offering ideal conditions for vine cultivation. This geographical position gives the plots a rich diversity of exposures and microclimates, encouraging a gradual and even ripening of the grapes. The surrounding villages, known for the quality of their soils and inclines, contribute fully to the expressive character of the cuvées. This strategic location also ensures natural thermal regulation, essential for both the health and aromatic balance of the grapes. The estate is committed to showcasing this diversity in its wines, expressing each origin as faithfully as possible.

## TERROIR

The terroir of the Marne Valley is characterized mainly by clay-limestone soils, complemented by areas of silt and sand depending on the plot. This geological variety is particularly favorable to Pinot Meunier, the emblematic grape of this part of Champagne, which expresses all its roundness, vibrancy, and generous fruit character. The estate's soils ensure a balanced water supply, allowing the vines to draw deep nutrients throughout the growing season, even during dry spells. Each plot has its own structure and dynamics, which the grower observes closely to adapt viticultural practices accordingly. This close connection with the soil lies at the heart of the estate's philosophy, always seeking an honest and nuanced expression of terroir in every cuvée.

## IN THE VINEYARD

Champagne Christian Diligent practices sustainable viticulture, guided by environmentally respectful choices. Treatments are kept to the strict minimum, and soils are worked mechanically to promote microbial life and reduce compaction. Natural or sown grass cover is managed parcel by parcel to prevent erosion and improve soil structure. No chemical herbicides are used, and organic fertilizers are favored to nourish the vines sustainably. This approach is paired with rigorous technical monitoring and a continual pursuit of improvement. The goal is simple: to produce healthy grapes in a preserved environment, with no compromise on quality.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## HARVEST

At Champagne Christian Diligent, harvesting is carried out exclusively by hand, in accordance with Champagne tradition and to ensure optimal grape quality. This method allows for meticulous selection directly in the vineyard, picking only grapes that have reached perfect ripeness. The three main Champagne grape varieties – Pinot Meunier, Chardonnay, and Pinot Noir – are harvested separately based on their individual development and terroir. This careful work is entrusted to a loyal, experienced team that returns each year to carry out the task with precision and care. Grapes are transported quickly to the press to preserve their freshness and integrity. This essential stage in the winemaking process greatly influences the final quality of the wine and reflects the estate's attention to every detail.

## WINEMAKING

The Tradition Brut Cuvée embodies the classic elegance of the Christian Diligent house style. It is crafted from a balanced blend of the three traditional Champagne grape varieties, each vinified separately in temperature-controlled stainless steel tanks to preserve their freshness and varietal character. The estate applies partial malolactic fermentation to fine-tune tension and bring roundness to the final blend. Reserve wines are carefully incorporated to ensure stylistic continuity from one vintage to the next.

## AGEING

Aged on lees for 24 months—well above the appellation's minimum requirement—this cuvée gains in aromatic complexity and refinement of the bubbles.

## SERVING

Serve between 8 and 10°C.

## AGEING POTENTIAL

5 to 10 years

## TASTING

Visual Appearance: A beautiful straw-yellow color, dotted with fine, lively bubbles dancing on the surface.

At Nose: Opens with captivating notes of lemon and white fruits such as pear and peach, accompanied by a generous bouquet of white flowers.

On the Palate: The wine is lively, straightforward, and fruity, offering good length. This cuvée combines the power of Pinot Noir, the finesse of Chardonnay, and the delicacy of Pinot Blanc, creating perfect harmony. The finish is long and refreshing, leaving a lovely impression. With a dosage of 9 g/L, this Brut strikes a subtle balance between liveliness and roundness.

## FOOD PAIRINGS

Champagne Christian Diligent's Tradition Brut Cuvée delights with its freshness and smoothness, making it a versatile and elegant food partner. As an aperitif, it pairs beautifully with comté cheese gougères, where the soft texture and mild salinity enhance its lively character. It also complements a fillet of sea bream with preserved lemon, bringing brightness and lightness to the dish. For poultry dishes, such as an herb-roasted chicken supreme, it highlights delicate flavors while balancing richness. On the sweeter side, it pairs subtly with a fine apple tart, lemon shortbread, or a vanilla panna cotta. Its fine bubbles and fresh finish allow for light and harmonious pairings throughout an entire meal.

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