



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

Chardonnay 60%, Pinot blanc 40%

LOCATION

The vines dedicated to Champagne Christian Diligent's Blanc de Blancs Brut Cuvée are located in the heart of the Marne Valley, on carefully selected slopes ideal for expressing the finesse of Chardonnay. These plots, mainly facing east and southeast, benefit from consistent and gentle sunlight, allowing for slow, even ripening. Nestled between the Marne River and the surrounding plateaus, they enjoy a temperate microclimate that preserves the grape's natural acidity while promoting aromatic concentration. The surrounding villages, known for the quality of their subsoils, contribute to the balance and elegance of the fruit. This strategic positioning enables the estate to craft a Blanc de Blancs that captures the full subtlety of its origin.

Age of vines: 30 years old

TERROIR

The estate's Chardonnay thrives on predominantly limestone soils, sometimes mixed with fine clays—typical of the best Champagne terroirs for this variety. These deep, well-drained soils provide the vine with ideal conditions for slow ripening, crucial to maintaining freshness and tension. The limestone imparts a chiseled minerality and strong aging potential, while the clay components add aromatic richness. Each plot is monitored individually to reveal its unique expression: white fruit, fresh flowers, subtle citrus. This demanding terroir requires constant attention and precise care, which the estate delivers with dedication. The result is an expressive, focused, and elegant Chardonnay—hallmark of this Blanc de Blancs.

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

The grapes used for the Blanc de Blancs Brut Cuvée are harvested entirely by hand, as with all of the estate's wines. This manual harvest allows for precise grape selection and preserves berry integrity—essential for quality vinification. Chardonnay ripeness is carefully tracked plot by plot to capture the ideal balance between acidity and aromatic expression. Grapes are quickly transported to the press to avoid oxidation. Sorting is done directly in the vineyard by a loyal, skilled harvesting team. This respectful handling of the fruit is central to the estate's philosophy, where precision at every step ensures the purity of the varietal and the character of the terroir.

WINEMAKING

The Blanc de Blancs Brut Cuvée is vinified exclusively from Chardonnay, with a focus on preserving the brilliance and finesse of this noble grape. The juice is gently pressed and fermented at low temperatures in temperature-controlled stainless steel tanks to retain aromatic freshness. Partial malolactic fermentation is conducted depending on the vintage, to balance tension and roundness.

AGEING

After blending, the wine is aged on lees for 30 months—a deliberately extended period to enhance texture, bubble finesse, and complexity. On the palate, it reveals white flower aromas, candied lemon, and a hint of chalk, supported by a precise, mineral-driven finish. A refined and characterful Blanc de Blancs, true to its terroir.

SERVING

Serve between 8 and 10°C

AGEING POTENTIAL

3 to 5 years

TASTING

Visual Appearance: Intense and brilliant golden color, with an abundance of fine bubbles.

At Nose: Opens with notes of fresh white fruits such as greengage, pear, and peach, enhanced by a hint of dried flowers. Also reveals brioche, butter, and pastry aromas.

On the Palate: Slightly tangy and mineral, combining the finesse of Chardonnay with the roundness of Pinot Blanc. The finish is smooth and creamy, with subtle vanilla notes. With a dosage of 9 g/L, this Brut Champagne elegantly balances freshness and richness.

FOOD PAIRINGS

Champagne Christian Diligent's Blanc de Blancs Brut Cuvée, with its mineral precision, citrusy freshness, and floral finesse, is a natural partner for clean, subtle cuisine. It pairs beautifully with sea bream carpaccio drizzled with olive oil and lemon zest, where its tension enhances the delicacy of the dish. It also shines alongside sushi or tuna tataki, offering a fresh, structured contrast. For a creamier pairing, it elevates fresh goat cheese with herbs or a salmon tartare with green apple. On the sweet side, it complements lemon-basil entremets, citrus panna cotta, or a yuzu tart. A refined Champagne, ideal for delicate, balanced pairings from start to finish.

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