



CHAMPAGNE FRANÇOIS SECONDE

AOP Champagne
Sparkling Brut

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Based in Sillery one of the few Grand Cru villages in Champagne Champagne François Secondé is a family-run estate that continues a longstanding tradition of excellence. Specializing in Pinot Noir, the emblematic grape of the Montagne de Reims, the domaine crafts elegant and powerful cuvées that showcase this prestigious terroir. The vineyards are cultivated with a sustainable philosophy, emphasizing soil care and optimal grape maturity. Manual harvesting ensures that only the finest clusters are selected, preserving the purity of the fruit. In the cellar, vinification is carried out in stainless steel to retain freshness and vibrancy, while extended lees aging brings aromatic complexity and refined texture. The resulting wines exhibit ripe red fruit aromas, delicate spice, and a long, mineral-driven finish a true expression of Sillery's noble character.

VARIETALS

Chardonnay 66%, Pinot Noir 34%

LOCATION

Champagne François Secondé's Cuvée Clavier is made from a rigorous selection of parcels located in the prestigious Grand Cru village of Sillery, in the Montagne de Reims. The vines are planted mid-slope, with ideal east and southeast exposures, encouraging slow and even ripening of the grapes. This positioning, combined with the nearby Reims forest, helps maintain freshness and water balance. The temperate climate, regular winds, and well-drained soils provide optimal growing conditions to express the full potential of Pinot Noir, the estate's emblematic grape. This cuvée pays tribute to a cherished lieu-dit, reflecting precision, heritage, and strong local identity.

Age of vines: 20 years old

TERROIR

The Clavier plot is rooted in the classic chalky soils of the Montagne de Reims, layered with compact marls and light silts. These soils provide both drainage and nutrition, encouraging deep root systems and balanced ripening. Chalk contributes vibrant minerality and natural tension, while the marls offer roundness and aromatic depth. This distinctive terroir, combined with the cool climate, gives the Cuvée Clavier firm structure, fine aromatic expression, and strong ageing potential. It's a soil of precision, purity, and elegance—perfectly suited for high-character Champagnes.

IN THE VINEYARD

Champagne François Secondé practices sustainable, reasoned viticulture with great respect for natural balances and biodiversity. Each plot is tended individually, with cultivation tailored to its soil type and grape variety. The soil is mechanically worked, natural grassing is controlled, and chemical treatments are minimized. Vineyard work is mainly manual, supporting gentle canopy management. Biodiversity is encouraged with hedgerows, flowering strips, and natural insect habitats. This responsible approach yields healthy, concentrated grapes that faithfully reflect their terroir, with minimal environmental impact.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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HARVEST

The harvest for Cuvée Clavier is done exclusively by hand, with strict sorting in the vineyard. Each bunch is selected for its health, ripeness, and aromatic potential. Grapes are picked into small crates to avoid crushing, then gently pressed near the vineyard to preserve freshness. This meticulous handling from vine to press is crucial for capturing the finesse and identity of the Clavier plot. Precision in harvest timing and separate vinification ensure that each vintage expresses the unique character of the lieu-dit with clarity and depth.

WINEMAKING

Cuvée Clavier is vinified in temperature-controlled stainless steel tanks, with separate vinification by plot and grape variety to preserve each juice's character. No fining is used, and the wines are aged on fine lees for several months to enhance texture and complexity. The final blend is based on Pinot Noir, with a touch of Chardonnay depending on the vintage, offering structure and balance.

AGEING

After bottling, the wine undergoes secondary fermentation and is aged on lees for a minimum of 36 months. This long ageing brings fine bubbles, a creamy texture, and aromas of dried fruit, white flowers, and pastry. The Brut dosage (around 6 g/L) highlights the wine's natural harmony.

SERVING

Serve at 10–12°C

AGEING POTENTIAL

5 to 10 years

TASTING

Cuvée Clavier stands out for its refined elegance and aromatic precision. The nose opens with ripe yellow fruits, white flowers, hazelnut, and almond paste. With aeration, deeper notes emerge—brioche, chalk, and a hint of white pepper. On the palate, the attack is lively, the bubbles fine and well integrated, supported by vibrant tension. The mouthfeel is generous but always balanced, leading to a long, mineral, and mouthwatering finish. A Champagne of both power and finesse, perfect for lovers of terroir-driven, expressive wines.

VISUAL APPEARANCE

Pale gold with lively effervescence.

AT NOSE

Floral and mineral aromas, possibly with subtle hints of citrus or white flowers.

ON THE PALATE

Creamy mouthfeel, well-balanced freshness, elegant bubbles. A refined and approachable style.

FOOD PAIRINGS

Thanks to its complexity and freshness, Cuvée Clavier is a perfect companion for refined dishes. It pairs beautifully with prawn and preserved lemon risotto, where the wine's vivacity cuts through the creamy texture. It also shines with roast guinea fowl and dried apricots in sweet spices, echoing the Pinot Noir's depth. For dessert, it matches wonderfully with a hazelnut financier and lemon cream, balancing roundness and tension. A gastronomic Champagne, ideal for land or sea dishes and delicate pastries alike.

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