



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

CHAMPAGNE LACUISSE FRERES

AOP Champagne premier cru
Sparkling Brut



PRESENTATION

Located in Sermiers, at the heart of the Montagne de Reims, Champagne Lacuisse Frères is a family estate where winemaking has been passed down for generations. Rooted in a terroir dominated by Pinot Meunier, the estate also cultivates Pinot Noir and Chardonnay, crafting champagnes that are both balanced and expressive. Committed to sustainable viticulture, the estate places great importance on preserving the environment and the health of its soils. Grapes are harvested manually, ensuring only the highest-quality fruit is vinified. In the cellar, fermentation is done in stainless steel tanks to retain aromatic freshness, and prolonged lees aging brings richness and complexity. The wines are elegant and precise, revealing aromas of white fruits and flowers, underpinned by delicate minerality a pure reflection of their origin.

VARIETALS

Pinot meunier, Pinot Noir, Chardonnay

LOCATION

The Adagio cuvée is crafted from parcels located in Serzy-et-Prin, on the left bank of the Ardre Valley, in the western Montagne de Reims. Lacuisse Frères cultivates its Premier Cru vines on southeast-facing hillsides that benefit from regular sunshine and a mild microclimate. This geographic setting ensures a balance of freshness and ripeness, allowing Pinot Meunier—the estate's signature grape—to fully express itself. Tucked away from the main routes, this preserved terroir yields Champagnes of depth and character, rooted in family heritage and in harmony with nature's rhythm.

TERROIR

The soils are mainly composed of flinty clay and silt over limestone bedrock, typical of the Ardre Valley. This geological diversity allows for controlled water supply and slow ripening, ideal for aromatic complexity. Pinot Meunier thrives here with richness and freshness, while Chardonnay and Pinot Noir add elegance and structure. The terroir lends Adagio a distinctive signature—an interplay of roundness, tension, and minerality—with a vibrant aromatic profile that honestly reflects its origin.

IN THE VINEYARD

Champagne Lacuisse Frères practices sustainable and environmentally friendly viticulture. They use mechanical techniques for soil management and avoid chemical herbicides on part of their vineyards. A portion of their vineyard is organically farmed, though this is not mentioned on the labels. They do not add bisulfite at disgorgement and follow water management practices such as recycling wash water. Their approach combines tradition and innovation to produce high-quality Champagnes while minimizing environmental impact.

HARVEST

Harvesting is done exclusively by hand, with strict sorting in the vineyard to keep only the healthiest, ripest bunches. Each grape variety is picked separately at optimal maturity to preserve its full aromatic profile. Grapes are transported in small crates and gently pressed at the estate. Precision at harvest and during pressing is key to capturing the terroir's purity in Adagio. This meticulous approach from the vine to the vat lays the foundation for a refined, expressive, and vibrant Champagne.



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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WINEMAKING

Adagio is vinified parcel by parcel in temperature-controlled stainless steel vats, with slow fermentation to retain freshness and delicate aromas. The base wines rest for several months on fine lees without malolactic fermentation, maintaining their natural tension. The blend, based on Pinot Meunier with touches of Chardonnay and Pinot Noir, strikes a harmonious balance between fruit, finesse, and structure.

AGEING

After bottling, the second fermentation is followed by a minimum of 36 months of lees ageing, refining the mousse and aromatic complexity. The Brut dosage (approx. 5 g/L) is carefully calibrated to highlight the wine's natural balance.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Adagio opens with a pale golden hue and fine, persistent bubbles. The nose is delicate yet expressive, with notes of ripe pear, dried fruits, orange blossom, and a hint of buttery brioche. The palate is soft and fresh, with a silky texture and elegant balance. Mid-palate is round and generous, leading to a long, slightly saline finish. This Premier Cru Champagne charms with its harmony, purity, and airy style—true to the spirit of the estate and its thoughtful, time-conscious approach to winemaking.

FOOD PAIRINGS

Adagio is a versatile food Champagne, pairing freshness with indulgence. It elevates scallop carpaccio with clementine and argan oil, where its tension lifts the dish's sweetness. It also pairs beautifully with roasted Bresse chicken and parsnip purée, echoing the Meunier's subtle aromas. For dessert, it harmonizes with a crisp mille-feuille filled with almond cream and white peach, playing on contrasts in texture and creaminess. A refined Champagne for the table, precise and graceful, perfect for elegant meals and timeless moments.

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