



CHAMPAGNE LACUISSE FRERES

AOP Champagne premier cru
Sparkling Brut

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



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 Fugue cuvée comes from selected parcels in Serzy-et-Prin, a Premier Cru village in the Ardre Valley, on the western slopes of the Montagne de Reims. Vines are planted on gently sloping hillsides, mostly facing south and southeast, enjoying ideal sunlight and good ventilation. This layout promotes even ripening—crucial for achieving natural balance in the wine. The diversity of vineyard aspects and micro-parcels adds layered complexity, in line with the estate's philosophy: composing this wine like a musical "fugue", blending the unique voices of each plot into harmony.

TERROIR

The soils in Serzy-et-Prin combine clay, sand, and silt, with a subsoil rich in limestone and flint. This variety in texture and composition allows each grape variety to express its nuances. Pinot Meunier—dominant in the blend—brings fruit and roundness, while Chardonnay contributes freshness and tension, and Pinot Noir provides backbone. The terroir gives Fugue a subtle mineral line and a natural balance between softness, precision, and depth. It's a soil of character, complexity, and quiet strength.

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

Harvest is done entirely by hand, with careful selection in the vineyard. Each grape variety is picked at its peak ripeness to ensure balanced sugar, acidity, and aromatics. Grapes are transported in small crates to prevent damage and are pressed gently to extract only the purest juice. Only the first, clearest pressings are used in the Fugue cuvée. This high level of precision ensures a clean, expressive base wine—essential to crafting a Champagne of refinement, clarity, and elegance.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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WINEMAKING

Vinification takes place in temperature-controlled stainless steel tanks, with slow fermentation to preserve freshness and delicate aromatics. Each variety is vinified separately before being blended with precision to achieve balance and depth. A portion of reserve wines is added to bring consistency and complexity.

AGEING

The base wines are aged on fine lees before bottling, and the final cuvée is aged on lees in bottle for over 30 months. The Brut dosage (approx. 5 g/L) is kept low to respect the wine's natural energy and purity.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

This champagne reveals a pale gold color with silver highlights and fine, persistent bubbles. The nose is expressive, with aromas of fresh pear, apple, hazelnut, linden blossom, and biscuit. On the palate, the attack is clean and vibrant, leading into a creamy texture and well-integrated acidity. The finish is long, slightly saline, and mineral. Fugue captivates with its balance, aromatic clarity, and energy. It's an elegant, linear Champagne—designed like a musical composition—uniting fruit, structure, and finesse in perfect harmony.

FOOD PAIRINGS

This cuvée pairs beautifully with seasonal and delicate dishes. It shines with veal carpaccio dressed in preserved lemon and hazelnut oil, enhancing its subtleties. It also complements roasted turbot with celery cream and citrus zest, highlighting the wine's freshness and depth. For dessert, it's excellent with a sablé topped with yellow fruits and yogurt mousse, balancing sweetness and acidity. A versatile and gastronomic Champagne, Fugue brings elegance and balance to every occasion.

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