



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 cover 11 hectares, located in the heart of the Marne Valley, one of Champagne's most historic winegrowing regions. Planted around several villages renowned for the quality of their slopes, the plots benefit from varied exposures that promote optimal ripeness of the grapes. This mosaic of microclimates allows the harvest of grapes with complementary profiles, essential to the balance of the cuvées. The estate takes advantage of a strategic location between river and plateau, which plays a key role in thermal regulation and grape health. This geographical diversity offers a wealth of expression that the estate is committed to faithfully conveying in its wines.

Age of vines: 30 years old

TERROIR

The terroir of the Marne Valley, where Christian Diligent's vines flourish, is dominated by clay-limestone soils, sometimes mixed with silt and sand. This geological makeup gives the estate's signature grape, Pinot Meunier, its roundness and natural generosity. These soils retain enough water to support the vines during dry spells while offering excellent natural drainage. Each plot has its own identity, shaped by soil depth, exposure, and structure. This living terroir requires ongoing observation, to which the winemaker is deeply attentive. It is this sensitive reading of the land that allows the estate to bring out its full potential, vintage after vintage.

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, all harvesting is done by hand. This choice, driven both by quality requirements and respect for Champagne tradition, allows for rigorous grape selection directly in the vineyard. Only fully ripe grapes are picked to ensure precise and balanced aromatic expression. The different grape varieties—primarily Pinot Meunier, but also Chardonnay and Pinot Noir—are harvested separately according to their optimal ripeness. Harvest teams, loyal from year to year, carry out this task with precision and care. This crucial step marks the beginning of a careful winemaking process, where every detail counts in preserving the identity of the terroir.

WINEMAKING

The Prestige Brut Cuvée from Champagne Christian Diligent is the result of a demanding parcel selection, vinified with precision to reveal the full richness of the Marne terroir. Each grape variety is vinified separately in temperature-controlled stainless steel tanks to preserve aromatic freshness and fruit purity. The estate chooses not to block malolactic fermentation on some vats, in order to maintain natural tension and enhance the mineral character of the wines. The blend is assembled with great care, incorporating a portion of reserve wines to ensure consistency in the house style.

AGEING

Aged on lees for 36 months—well beyond the requirements of the appellation—this cuvée gains silky texture, enhanced finesse, and subtle aromatic complexity. On the palate, the Prestige Brut Cuvée impresses with its precision, ripe fruit and white flower notes, and a delicately toasty finish.

SERVING

Serve between 8 and 10°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Visual Appearance: Bright, sandy-yellow color with a beautiful stream of sparkling bubbles.

At Nose: A captivating complexity with aromas of pear, blackberry, and fresh apple, enriched by notes of bread and brioche.

On the Palate: Rich and indulgent, yet remarkably refined. The finish is long and persistent, revealing almond notes that add a delicate touch. The dominance of Chardonnay gives this cuvée clarity and freshness, making it a Champagne for rare and special moments. With a dosage of 9 g/L, this Brut perfectly balances richness and lightness.

FOOD PAIRINGS

With its balance of freshness, finesse, and complexity, the Prestige Brut Cuvée from Champagne Christian Diligent pairs beautifully with a wide variety of dishes. As a starter, it elevates a scallop carpaccio with citrus, whose delicacy mirrors the refinement of the wine. For the main course, it pairs perfectly with roasted free-range chicken and morel mushrooms, where the creamy sauce echoes the roundness of the champagne. On the sweet side, it shines with a dessert like poached pear shortbread with praline crumbs. Its brightness balances the richness, while the brioche-like finish extends the harmony. A gastronomic champagne, just as enjoyable as an aperitif as it is throughout an elegant meal.

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