



CHAMPAGNE FRANCOIS SECONDE

AOP Coteaux champenois
Red

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

Pinot Noir, Chardonnay

LOCATION

François Secondé's Coteaux Champenois Rouge comes exclusively from parcels located in Sillery, a village classified 100% Grand Cru in the heart of the Montagne de Reims. The vineyards are planted on well-exposed slopes, mainly facing east and southeast, ensuring slow and even ripening of Pinot Noir. The area benefits from a temperate climate with marked day-night temperature differences, ideal for developing aromatic complexity while retaining freshness. Naturally low yields allow for concentration and precision, resulting in a red wine that faithfully reflects the identity of Sillery.

TERROIR

The terroir of Sillery is based on deep chalk soils, covered with marl and silt in the upper layers. This structure provides excellent drainage and consistent water supply, even in dry years. Chalk brings freshness and mineral backbone, while marl adds roundness and depth. Pinot Noir expresses itself here with elegance and restraint, producing wines that are fine, taut, and aromatic. This Grand Cru terroir enables the creation of Coteaux Champenois reds that are refined, balanced, and capable of ageing gracefully.

IN THE VINEYARD

The vineyards are managed using sustainable, reasoned viticulture that respects natural balances. Soils are mechanically worked without chemical herbicides to preserve microbial life. Controlled grassing helps regulate vine vigor and improve grape concentration. Interventions are limited and adapted to each vintage, based on careful observation of vine development. Yields are deliberately kept low, a key factor in producing Pinot Noir suitable for red wine vinification, combining ripeness, elegance, and balance.

HARVEST

Harvesting is done entirely by hand, with strict grape selection directly in the vineyard. Pinot Noir is picked at optimal phenolic ripeness to ensure color, tannin quality, and aromatic intensity. Grapes are quickly transported in small crates to preserve their integrity. An additional sorting step takes place before fermentation to retain only the healthiest berries. This meticulous harvest process is essential for producing a refined, precise red wine with no harshness.

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

Vinification follows traditional methods, with careful vatting and maceration adapted to each vintage. Fermentation takes place in tanks, with gentle extraction favoring finesse over power. Pump-overs are controlled to preserve fruit purity and tannin quality.

AGEING

The wine is then aged for several months, mainly in tanks and partly in barrels, to refine structure without overpowering the terroir expression. This balanced ageing results in a harmonious, elegant wine true to the delicate style of Sillery red wines.

SERVING

Serve at 12-14°C.

AGEING POTENTIAL

2 to 3 years

TASTING

François Secondé's Coteaux Champenois Rouge shows a bright ruby-red color with garnet highlights. The nose reveals aromas of black cherry, ripe raspberry, and redcurrant, complemented by subtle notes of soft spices and forest floor. On the palate, the attack is supple, with fine texture and refreshing balance. Tannins are silky and well integrated, giving the wine an airy, elegant structure. The finish is long, fresh, and lightly mineral, offering a red wine of character, finesse, and great drinkability.

VISUAL APPEARANCE

Bright ruby-red with good intensity.

AT NOSE

Red fruit aromas (cherry, raspberry), hints of spice and forest floor.

ON THE PALATE

Fresh, expressive, with a well-built structure and a clean, savory finish.

FOOD PAIRINGS

This Coteaux Champenois Rouge pairs beautifully with refined, flavorful dishes. It matches perfectly with roasted veal fillet and wild mushrooms, highlighting the wine's elegant tannins. It also complements pink duck breast with red fruit reduction, echoing the wine's aromatic profile. On the sweet side, it pairs surprisingly well with black cherry and almond tart, where fruit freshness meets gentle structure. A versatile table wine, ideal for subtle and elegant food pairings.

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