



CHAMPAGNE FRANCOIS SECONDE

AOP Champagne Grand Cru
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

Pinot Noir 67%, Chardonnay 33%

LOCATION

The Champagnes of François Secondé come from an exceptional terroir in the Montagne de Reims region. The estate cultivates two-thirds Pinot Noir and one-third Chardonnay from four Grand Cru villages: Sillery, Mailly-Champagne, Puisieulx, and Verzenay, all located in the northern part of the Montagne de Reims. This Champagne is crafted from grapes of the highest quality, sourced exclusively from 100% Grand Cru vineyards. It is a classic Brut balanced, elegant, and perfect for any occasion.

Age of vines: 40 years old

TERROIR

Sillery's terroir is composed of deep chalk subsoils mixed with surface marl and silt, providing regular vine nourishment and excellent drainage. Chalk acts as a natural reservoir, retaining moisture and contributing minerality and freshness to the grapes, even in warm vintages. This soil imparts vibrant tension and ageing potential to the wines. Pinot Noir, the signature grape of the Montagne de Reims, thrives here with power, finesse, and depth. Chardonnay, planted on selected parcels, brings brightness and purity. Together, they produce refined, character-driven Champagnes that strike a perfect balance between richness and precision.

IN THE VINEYARD

François Secondé cultivates 5.5 hectares under sustainable viticulture, with a strong focus on soil health and biodiversity. Most vineyard work is done manually, with practices tailored to each parcel. Soils are tilled mechanically, natural grass cover is managed, and treatments are kept to a minimum. Each intervention is carefully thought out based on close observation of the vines, in a philosophy of resilience and sustainability. The aim is to grow healthy, ripe, and balanced grapes that faithfully reflect the Grand Cru identity of Sillery.

HARVEST

Harvesting is carried out entirely by hand, parcel by parcel and grape by grape, at optimal ripeness. Bunches are carefully sorted in the vineyard to retain only the healthiest fruit. This precision is key to preserving grape integrity from the very beginning. Grapes are quickly transported in small crates to limit oxidation and preserve freshness. This rigorous approach results in clean, vibrant musts that lay the foundation for expressive and precise Grand Cru cuvées, where every detail enhances the natural expression of the terroir.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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WINEMAKING

In the cellar, François Secondé favors low-intervention vinification in temperature-controlled stainless steel tanks, to retain fruit purity and freshness. Each grape variety and parcel is vinified separately to allow for precision in blending. The wines are aged on fine lees for several months, with no fining, developing aromatic complexity and roundness.

AGEING

After bottling, the wine undergoes second fermentation and rests on lees for at least 36 months—well beyond appellation requirements. The Brut dosage (around 6 g/L) is carefully calibrated to highlight balance, depth, and the mineral-driven character of this Grand Cru terroir.

SERVING

Best served at 10–12°C.

AGEING POTENTIAL

10 to 15 years

TASTING

The Grand Cru Brut Champagne by François Secondé impresses with its distinctive character and remarkable balance. The nose opens with notes of stone fruit, ripe pear, and white flowers, evolving into brioche and light toast. On the palate, the attack is lively, with fine bubbles and a generous mouthfeel lifted by a chalky, fresh tension. Pinot Noir brings structure and richness, while Chardonnay adds elegance and lift. The finish is long, saline, and persistent, with hints of citrus and dried fruit. A precise, gourmet Champagne, deeply faithful to its Grand Cru origin.

VISUAL APPEARANCE

Golden reflections with persistent effervescence.

AT NOSE

Elegant aromas, likely with notes of white fruit, toast, and subtle minerality (you may wish to elaborate here based on tasting notes).

ON THE PALATE

Well-balanced, creamy texture with refined bubbles and a harmonious structure (to be detailed further if desired).

FOOD PAIRINGS

This Grand Cru Brut Champagne is an ideal companion for refined cuisine. It pairs beautifully with a citrus-dressed langoustine carpaccio, echoing the wine's lively freshness. It also complements roast farm chicken with chanterelles, matching the depth and roundness of the Pinot Noir. For dessert, it offers a delightful surprise with a fine apricot and rosemary tart, where fruit and floral notes resonate. This versatile Champagne shines from aperitif through to the main course and dessert, enhancing both seafood and land-based dishes with elegance and precision.

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