



CHAMPAGNE FRANCOIS SECONDE

AOP Champagne
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.

VARIETAL

Pinot Noir 100%

LOCATION

The "Sillery La Loge" cuvée from Champagne François Secondé comes from a single parcel located in the Grand Cru village of Sillery, in the Montagne de Reims. The lieu-dit "La Loge" sits mid-slope with full eastern exposure, on gently sloping hillsides. It benefits from morning sunlight, consistent airflow, and excellent natural drainage. These ideal conditions promote balanced ripening of Pinot Noir—the sole grape in this Blanc de Noirs cuvée. This isolated and expressive site gives rise to a wine of rare precision, shaped by its origin and by the character of each vintage.

Age of vines: 38 years old

TERROIR

The soils of "La Loge" are composed of deep chalk, enriched with fine marls and sand—classic features of the Grand Cru terroir of Sillery. These well-drained, mineral-rich soils enable deep rooting and consistent vine nutrition. Pinot Noir thrives here with structure, ripe fruit, and linear tension. The terroir brings a vibrant, saline minerality and remarkable aromatic clarity. It gives the wine verticality, energy, and the capacity to express the fine nuances of each harvest with authenticity and elegance.

IN THE VINEYARD

The parcel is farmed using sustainable viticultural methods, with great respect for the soil and the surrounding ecosystem. The vineyard is mechanically plowed, herbicide-free, and features controlled grassing to support biodiversity. Treatments are minimal and adapted to vintage conditions, with a focus on prevention and careful observation. The vines are managed manually—pruning, canopy work, and thinning are done by hand to maintain perfect balance. This approach yields healthy, concentrated grapes that allow the wine to reflect its terroir without any interference.

HARVEST

Harvesting is done entirely by hand, with meticulous sorting directly in the vineyard. Pinot Noir is picked at full ripeness, when the balance between sugars, acidity, and phenolic maturity is optimal. Grapes are placed in small crates and gently pressed to extract only the purest juice. This parcel is vinified separately to preserve its individual identity and the character of the vintage. The result is a wine that speaks with honesty and clarity of its unique Grand Cru origin.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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WINEMAKING

“Sillery La Loge” is vinified in temperature-controlled stainless steel tanks, with no fining and slow fermentation to retain purity and freshness. The wine is aged on fine lees for several months before bottling.

AGEING

Secondary fermentation is followed by extended ageing on lees—over 36 months—to enhance texture and aromatic complexity. No oak is used to preserve the sharp, mineral character of the terroir. The Brut dosage (around 5–6 g/L) is carefully calibrated to maintain balance and energy without masking the wine’s natural precision.

SERVING

Serve at 10–12°C.

AGEING POTENTIAL

5 to 10 years

TASTING

“Sillery La Loge” Blanc de Noirs reveals the pure, focused expression of Grand Cru Pinot Noir. The nose opens with fresh red berries, sour cherry, redcurrant, and orange peel. With aeration, notes of chalk, white pepper, and dried flowers emerge. On the palate, the attack is crisp, the mousse fine, and the body is linear and vibrant. The mineral backbone stretches through to a long, mouthwatering finish with a touch of noble bitterness. A precise and energetic Champagne, both gourmet and serious, fully embodying the terroir of Sillery.

VISUAL APPEARANCE

Golden hue with a fine, persistent bead of bubbles.

ON THE PALATE

Elegant and structured, with a fine mousse and complex depth from the Pinot Noir.

FOOD PAIRINGS

This Blanc de Noirs cuvée is perfect for refined dishes with strong personality. It pairs beautifully with seared tuna tataki and black sesame, where the wine’s tension matches the umami and saltiness. It also shines with roast pigeon and cherry jus, highlighting the Pinot Noir’s fruit character. For dessert, try it with a Timut pepper panna cotta and fresh raspberries—an original and refreshing pairing. This is a gastronomic Champagne, made for bold, precise, and elegant food combinations.

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