



CHAMPAGNE FRANCOIS SECONDE

AOP Champagne premier 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.

VARIETAL

Chardonnay 100%

LOCATION

The Blanc de Blancs "Sermiers" cuvée comes from parcels located in the village of Sermiers, classified Premier Cru, in the southwest of the Montagne de Reims. Nestled near the forest edge, this site enjoys a cool microclimate and moderate sun exposure—ideal for the slow ripening of Chardonnay. The vines are planted mid-slope on well-drained soils, mainly facing east and northeast, which helps preserve freshness and allows for delicate aromatic development. This discreet, off-the-beaten-path origin reflects François Secondé's commitment to highlighting expressive yet lesser-known terroirs.

Age of vines: 40 years old

TERROIR

The soils of Sermiers are a mix of chalk, marl, and sand, with a high level of active limestone. This geological diversity allows the Chardonnay to develop depth and mineral tension while retaining natural vibrancy. The wines are straight and taut, with marked floral and citrus notes. Chalk provides length and minerality, while the marls offer roundness and gentle texture. This natural complexity is reflected in the "Sermiers" cuvée—combining aromatic brightness, textural finesse, and focused energy in a pure and precise style.

IN THE VINEYARD

The François Secondé estate farms its Sermiers vineyards with a sustainable, reasoned approach tailored to the cool-climate character of this terroir. Soils are plowed mechanically without herbicides, and controlled grassing supports soil biodiversity. Vineyard work is mostly manual, with close monitoring of vine development. Inputs are kept to a minimum, favoring gentle treatments and ecosystem balance. This approach produces healthy, balanced grapes that truly reflect the Chardonnay's identity in a calcareous, Premier Cru setting.

HARVEST

Harvest is carried out entirely by hand, with strict selection in the vineyard to retain only the healthiest, ripest bunches. Chardonnay is picked at full maturity with preserved acidity and aromatic clarity. Grapes are transported in small crates, then gently and slowly pressed to extract only the finest juice. Press fractions are carefully separated, and only the purest, clearest juice is used for this cuvée. This precision ensures a clean, focused base wine—essential for crafting a sharp, expressive Blanc de Blancs.

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

“Sermiers” is vinified in temperature-controlled stainless steel tanks, with slow fermentations to retain freshness and floral aromatics. No fining is applied. The wine is aged on fine lees for several months (no bâtonnage) to build volume while preserving purity.

AGEING

After bottling, it is aged on lees for at least 30 months, enhancing the mousse and complexity. The Brut dosage is kept low (around 5 g/L), just enough to support the wine’s natural balance without overshadowing its tension and mineral character.

SERVING

Serve at 10–12°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This Champagne reveals crystalline purity and a bright, lifted profile. The nose offers aromas of white flowers, fresh lemon, grapefruit zest, and subtle chalk. With aeration, fresh almond and crisp pear emerge. On the palate, the attack is sharp and precise, with fine bubbles and a well-integrated acidic backbone. The wine stretches out with a saline, citrusy finish and a touch of elegant bitterness. This is a Champagne of clarity and finesse—luminous, mineral, and a beautiful example of Premier Cru Chardonnay.

ON THE PALATE

Lively, refined, and well-structured with a creamy texture and elegant fruit expression.

FOOD PAIRINGS

This Blanc de Blancs Premier Cru pairs beautifully with delicate, seasonal cuisine. It elevates a sea bream tartare with green apple and coriander, echoing its lemony freshness. It also complements asparagus risotto with parmesan, where the wine’s tension balances the richness of the dish. On the sweet side, it pairs wonderfully with a citrus pavlova topped with pistachios, playing on texture and lightness. A gastronomic Champagne for bright, clean, and plant- or sea-driven recipes.

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