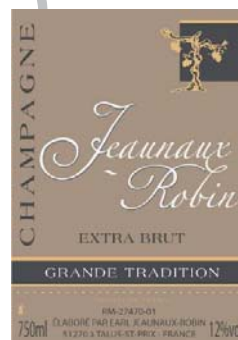


- > **Domain:** Champagne Jeanaux Robin
- > **Winegrower :** Cyril Jeanaux
- > **Town :** Talus Saint Prix
- > **Region :** Champagne
- > **Appellation(s) :** Champagne
- > **Cultivated space :** 5.5 ha
- > **Production :** 45000 btles
- > **Soil(s) :** Chalky clay



The philosophy of the domain :

The family spirit is there. Our wish is to be able to mark every stage of our imprint. We are very attached to a sustainable driving of our vineyard. Without aiming at any certification, we wish to respect our environment.

The products of plants protection which we use preferentially are useful in Organic farming. The sustainable aspect is the vertebral column of our interventions. Every action aims at strengthening the plant so that it delivers us the best of itself.

Mode of driving of the vineyard, wine-making and ageing :

We practice the work of the ground under vine plants and let permanent grass in the row not to use chemical weed killers. The sexual confusion against the grape worms allows us to free ourselves from insecticides. The work of the ground and the grass are both fundamental points of the work in the plot of land. Roots dive inevitably in depth to free itself from the competition of the grass. The soil can then express itself and with it, the mineral character. It is in the vineyard that we make wine:

Wine making are only using the raw material: grapes. Completely by hand, we have our grape pickers team who come back year by year, who know our requirements and respect for the fruit. During wine making, we let grapes giving their best. Like this, we wish to let express itself the different plot of land. A part of the harvest is made in oak barrels, another one in stainless steel or enameled tanks.

Some references :

Guide Hachette des vins. Guide Dussert Gerber . Guide Gilbert & Gaillard des Vins.
Guide Bettane & Desseuve, Revue des vins de France, Wine Enthusiast Magazine,
Decanter World Wine Awards, IWC, Gault & Millau ...



OUR CHAMPAGNES

Champagne Extra Brut Selection
(60% Pinot Meunier, 30% Pinot Noir, 10 % chardonnay)

Champagne Extra Brut Grande Tradition (60% Pinot Meunier, 30% Pinot Noir, 10 % Chardonnay)

Champagne Les Grands Nots
(1/3 Pinot Meunier, 1/3 Pinot Noir , 1/3 Chardonnay)

Champagne Brut Rosé
(60% Pinot Meunier, 30% Pinot Noir, 10% Chardonnay with 16% de coteaux champenois red from Pinot Meunier.)

Champagne Brut Rosé de Saignée (100% Pinot Meunier)

Champagne Brut Prestige
(80% de chardonnay, 20% de Pinot Noir)