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CHAMPAGNE
ÉRIC TAILLET

A BASLIEUX-SOUS-CHÂTILLON

Country:
France

Region:
Champagne

Estate owned by:
Eric Taillet

Winemaker:
Eric Taillet

Vineyards:
In the third year of achieving organic certification. 6 hectares.

Year founded:
1956

Home link:
www.champagne-eric-taillet.fr/

Production:
Exclusiv'T: 3,200 cases
Renaissance: 200 cases
Bansionensi: 200 cases
Sur le Grand Marais: 150 cases

The first generation of Champagne producers in the Taillet family dates back to 1900. Daniel Taillet officially founded the winery in 1956, and Eric represents the 4th generation, taking over for his father, Daniel, in 1995.

Eric Taillet has worked their family vines in the Marne Valley for more 50 years starting at age 13. The domaine focuses on Pinot Meunier, the emblematic grape of this area, cultivating the terroir that enhances the grapes full potential.

Pinot Meunier is Eric's self-proclaimed, "Life, my passion, my reason for being a winegrower." 75% of the 6-hectare estate is planted to Meunier. It is quite natural that Eric has created the Meunier Institute, with dedicated producers who make cuvees with 100% Meunier and have a passion for understanding the terroir and potential of this grape.

With old-vine Meunier on diverse living clay soils of limestone, flint, and marl, Eric attempts to transmit the energy of the ground through the bubbles.

His passion for the soil leads to fundamentally modifying the cultivation methods of the vine; the system of pruning, spacing of the rows, height of the vine, method of cultivation of the soil, etc.

For many years, the vineyard has been cultivated without weedkillers or fertilizers. Eric is currently starting his third year of the organic certification process (2022) to ensure a self-sustaining ecosystem with living soils. Through the addition of organic matter, he encourages the development of microbial life and secondary rooting. Eric says it is important to avoid soil compaction, which stimulates microorganisms present in the soil.

In alignment with the ideas of Vitiforestry, 600 common beeches were planted in, and around, the parcel "Sur le Grand Marais" to promote soil activity, mycorrhizal function, parasite control, and water resource management through root exploration. The trees provide windbreak and add a parasol effect to offset climate change and help carbon storage. In addition, Eric practices the use of cover crops with grasses and grains.

The focus on terroir does not end with the careful cultivation of the vines. Eric's idea is to preserve the quintessential parcel identity of his terroir. He uses a traditional wooden Dollat hydraulic press with a capacity of 4000 kg, acquired in 1970. The vessels chosen for vinification favor the size of the parcel with oak barrels, 400 -600 L, and stainless steel tanks between 10 HL and 25 HL.

Winemaking is done without cold passage or filtration. The reserve wines are kept on fine lees under thermal control, with a recently added, engraved 50 HL cask to host one of the perpetual reserves. The dosage utilizes a liqueur made from the Taillet grapes. The aging on laths gives the wine the noblest expression of finesse and aromatic emanation to all the vintages.

The mineral backbone of his champagnes are striking, balanced by a valiant density.

"For me, Le Meunier is fruit, finesse, and length in the mouth, with an extraordinary aromatic palette."

–Eric Taillet

