

## OUR LAND:

Today, our domaine is a 2.60ha vineyard where we grow the 3 Champagne grape varieties depending on the type of soil. These are Pinot Noir, Pinot Meunier and Chardonnay in bigger quantities, which allow to give our cuvées its finesse.

The vine work is still done manually in order to be precise and includes cutting to harvesting. When it comes to the soil work, vine trimming as well as vine protection (against diseases and ravaging insects) we then use straddle tractors.

We minimize our impact on the environment by applying the principles of sustainable viticulture. These include reasoned protection thanks to integrated control techniques such as monitoring the climatic parameters (rain, temperature and humidity) in order to limit the use of plant protection products. We also use alternative methods in bio control: pheromone diffuser against insects, early stripping to prevent vines from rotting, mechanical weeding, prophylaxis... We put soil preservation techniques into place against erosion, we use organic compost for our soil (organic fertilizer and wood that is kept after pruning) and we preserve water sources (no irrigation).

## FROM THE CELLAR TO THE TABLE:

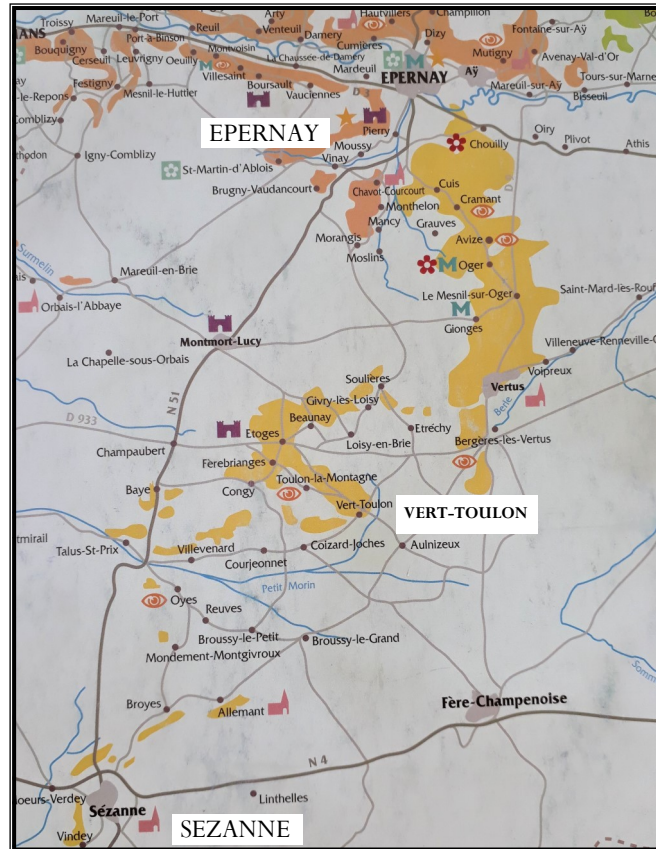
Champagne should be kept away from light, in a cool place with a sensibly constant temperature (between 10°C and 14°C). Bottles should be stored lying down.

When drinking a champagne wine, it should be fresh but not iced, ideally between 8°C and 10°C (especially for old vintage wines).

To cool a champagne bottle down, please store it in the fridge (the freezer is too cold) or put it in an ice bucket (do not add salt).

## OUR LOCATION:

- FRANCE, in Champagne
- Between Epernay and Sézanne
- In the « Côte des Blancs » area



We are based in VERT-TOULON, a village which is also sometimes named Vert-La-Gravelle.

Alcohol abuse is dangerous for your health.  
Please consume in moderation.  
Do not throw on the public highway.



## CHAMPAGNE

*Vincent Mathieu*

— FRANCE —

— WINEGROWER, IN VERT-TOULON —



—— CHAMPAGNE Vincent MATHIEU ——

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### **BRUT «Tradition»**

BRUT “Tradition” is a young yet great wine. Extremely fresh upon tasting, it is unveiling notes of citrus and white flowers. A precise champagne that is both fresh and refreshing.

Perfect for: an aperitif, cocktail parties and celebrations (such as birthdays). **- 2 years old -**



### **BRUT "Réserve"**

BRUT “Réserve” is an older balanced wine that comes from a complex blend of pastry and dried fruit notes. As the wine matures,

it becomes round and intense.

Pairing with all courses.

**- 4 years old -**

### **BRUT « Blanc de Blancs »**

BRUT “Blanc de Blancs” is a cuvée made from pure Chardonnay grapes. It is the expression of a genuine fine and delicate wine. It is extremely fresh and light in the mouth.

Perfect for: an aperitif, served with salmon and prawn toasts as well as all fish and shellfish.

**- Pure Chardonnay grapes, 4 years old -**



### **BRUT "Rosée"**

BRUT “Rosé” is a cuvée with a delicate salmon pink hue and delicate red fruit aromas. This is a wine of romance and passion that will undoubtedly seduce your palate.

Perfect for: an aperitif, served with salmon sushis. Also ideal for sweet course, for instance a strawberry tiramisu. It will be the perfect companion during a date.



### **BRUT "Millésimée"**

BRUT “Millésimé” is a powerful cuvée that combines the finesse and character specific to each year as it is made from the best grapes of each harvest.

Perfect for: an aperitif especially served with goose foie gras or to finish a party with class.

**- 5 years old vintage wine -**

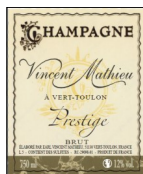


### **BRUT "Prestige" (Millésime)**

BRUT “Prestige”, our oldest cuvée, is a blend of rich aromas to end up creating a rich wine. First a vehicle for fresh notes leading way to specific flavours melting in harmony and making it an elegant wine.

Perfect for: an aperitif or to finish a party with class. Ideal served with salmon or smoked ham toasts and shellfish such as lobsters.

**- Old Millesime -**



PRODUCTEUR



CHAMPAGNE Vincent MATHIEU  
— FRANCE —



*Vigneron*

*de génération en génération...*

### **ABOUT US:**

Our family vineyard is located in Vert-Toulon, a village which was previously called Vert-La-Gravelle.

Back in 1900, my great grand-parents, **Albert and Albertine**, lived in Vert-Toulon. They had a farm and from what we know, they were already winegrowers.

In 1949, my grand-parents, **Marc and Odette**, settled in the village and took over the farm. As they also were winegrowers, they started to develop our family business: planting family vines, buying more lands...as well as starting selling the first Champagne bottles!

In 1980s, my parents, **Claude and Annick**, carried on developing the family domaine. They added to it the lands of my other great grand-parents, **Alfred and Berthe**, who also were winegrowers in another village called Verzy.

Since 2002 I have been proud to further develop the family heritage. I have been producing champagne for the 4<sup>th</sup> generation taking into account ecology and my name is **Vincent MATHIEU**.