

Champagne Michel Fallon

Avize Grand Cru Brut Blanc de Blancs Ozanne



ABOUT THE ESTATE

- Producing only two wines, Michel Fallon is a pedigreed winemaker who is intensely devoted to his craft.
- From his decades-long working relationship with Anselme Selosse, Michel has access to pristine fruit and cellar conditions.
- One of his wines is Cuvée Ozanne, a solera cuvée made from ten vintages, with just over half being from the most recent vintage.
- Added in 2023, a second Champagne is being bottled under the Brigitte Fallon label, Michel's wife. It is made from a combination of Fallon Avize grapes and other growers' Avize grapes of the same quality.
- True insider's wine, the style of Champagne Michel Fallon has oxidative notes, energy, and freshness. If you're lucky enough to get your hands on some, it provides an unparalleled drinking experience.

APPELLATION

Champagne

SUB-REGION

Côte des Blancs

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic

SOIL

Chalk and limestone

VINEYARDS & VITICULTURE

From four lieux dits: Le Mont de Cramant (planted 1954), Les Chenes (planted 1962), Les Maladries du Midi (planted 1929), and Les Marvillannes du Nord (planted 1969).

HARVEST & VINIFICATION

100% Chardonnay fermented in oak barrels. The assemblage is 50% based on the 2020 vintage and 50% solera reserve wine. The final wine is aged for four years on the lees. 1.4 g/L dosage. Disgorged March, 2025.

ALCOHOL BY VOLUME

12.0

PACK SIZE

6x750mL