

**Winemaker**  
Stéphane Regnault

**Region**  
Champagne

**Location**  
Le Mesnil

**Appellation**  
Champagne Grand Cru

**Farming**  
Organic

# Champagne Grand Cru Mixolydien

Stéphane Regnault

## Variety

Chardonnay

## Annual Production

1800 bottles

## Vineyard

Moulin  
(Oger, on the border between  
Oger and Le Mesnil)

## Vine Age

Planted 1970s

## Size

0.42 Hectares (1.0 acres)

## Terroir

Eastern exposure, and a true grand terroir within the villages of Oger or Le Mesnil, this vineyard site is a primary source for prestige cuvées for several large maisons. Moulin means “windmill”.

## Vinification

Hand harvested, fermentation and aging 1/3 in used barrels, and 2/3 in stainless steel tanks

## Elevage

Malolactic fermentation is neither encouraged or blocked - generally occurs in the barrels, but not in the tanks. Bottling in June.

## Notes

The first release of Mixolydien will be a single vintage 2014, disgorged in 2019, and future bottlings will be from the perpetual solera of the Moulin vineyard started in 2014.

## About

Reminiscent of the Mixolydien mode, this cuvée is complex and balanced, with a rare silkiness.

