

Our partner:



Champagne BOCHET-LEMOINE AOC Champagne, Côte des Blancs Récoltant Manipulateur (RM)



Since 1945

Winery overview:

Champagne Bochet-Lemoine was born in 1992, from the marriage of two estates: Champagne Lemoine Fils created in 1945 and Champagne Bochet-Massart created in 1957.

Today, Valérie Lemoine and Jacky Bochet perpetuate the family tradition by harvesting their grapes and vinifying their cuvées at the property.

Their 8.5 ha vineyard is located in the communes of Cormoyeux and Faverolles-et-Coëmy, between Épernay and Reims.

The average age of the vines is 35 years, the oldest approaching fifty. The bottle aging time has been lengthened lately, with six months more aging before disgorging.



Champagne

Champagne BOCHET-LEMOINE
Brut – Cuvée sélectionnée



Grape Varieties: 30% pinot noirs, 20% Chardonnay and 50% pinot Meunier

Tasting

This cuvée is produced using Champagne's three main grape varieties and is the fruit of several bountiful harvests blended together. A champagne of great finesse with subtle aromas.

Analyses

Alcohol : 12°
Dosage: 9 gr/l

Champagne BOCHET-LEMOINE
Brut – Blanc de noirs



Grape Variety: 100% pinot noirs

Tasting

From the blend of our best vintages of Pinots Noirs since 2015, our cuvée BDN is aged in the form of SOLERA and low in dosage. This exceptional cuvée reflects what we love: maturity, character, elegance and finesse that delight us from the very first moment!

Analyses

Alcohol : 12°
Dosage: 8 gr/l

Champagne BOCHET-LEMOINE
Brut – Millésimé



Grape Varieties: 50% Chardonnay, 50% pinot noirs

Tasting

This champagne is produced by blending Pinot Noir and Chardonnay grapes, and has been made from some of our best cuvées of the year. Priding itself on a subtle yet fine bouquet, this cuvée has everything of a Great Champagne, only made from exceptional harvests.

Analyses

Alcohol : 12°
Dosage: 6 gr/l

Champagne BOCHET-LEMOINE
Brut – Cuvée Les Grimpés



Grape Variety: 100% Chardonnay

Tasting:

This cuvée originates from the selected plot 'Les Grimpés', which was planted more than half a century ago.

From this Chardonnay-planted plot which is perfectly exposed to the sun, we produce limited quantities of this extraordinary wine. Made for the connoisseur, this champagne is only produced from the best harvests and prides itself on a very low dosage, thus allowing it to express its finesse and elegance fully.

Analyses

Alcohol : 12°
Dosage: 6 gr/l

Champagne BOCHET-LEMOINE
Brut – Rosé



Grape Varieties: 25% pinot noirs, 10% Chardonnay and 65% pinot Meunier with red wine Pinot Meunier (15%)

Tasting

Fruity, light, and racy, this champagne is produced by adding red wine to the blend: a procedure carefully carried out in house.

Analyses

Alcohol : 12°
Dosage: 10 gr/l

Champagne BOCHET-LEMOINE
Brut – Réserve



Grape Varieties: 30% pinot noirs, 20% Chardonnay and 50% pinot Meunier

Tasting

Vinous, light and well-balanced. The method used to produce this champagne is similar to the one for our Brut cuvée.

However, Réserve is left to age in our cellars for a longer period of time, in order to achieve perfect maturity.

Analyses

Alcohol : 12°
Dosage: 9gr/l

Champagne BOCHET-LEMOINE
½ sec



Grape Varieties: 30% pinot noirs, 20% Chardonnay and 50% pinot Meunier

Tasting

A champagne well suited to sweeter palates. The perfect complement to sweet foods.

Analyses

Alcohol : 12°
Dosage: 34gr/l

Champagne BOCHET-LEMOINE
Extra dry



Grape Varieties: 30% pinot noirs, 20% Chardonnay and 50% pinot Meunier

Tasting

The ideal compromise solution between the Brut and Demi-sec. This wine may be enjoyed at any time of day.

Analyses

Alcohol : 12°
Dosage: 13,5gr/l