

Our partner:



DENIS CHAPUT

## Champagne Denis CHAPUT AOC Champagne, Côte des Bars Récoltant Manipulateur (RM)



*The family estate was founded in 1862, and the first champagne was marketed in 1934*

### Winery overview:

The first winegrower to bear the name Chaput moved to Arrentières in 1862. By 1878, he had his own wine press. Their first champagne, “Cuvée des Rochottes”, was produced in the early 1930s. It is a tradition that their continue to uphold. Their vineyard is located just next door to our winery. This is ideal, since the grapes do not have to be transported very far, and arrive freshly cut at the press! They have 26 plots, each of which is different. The hillsides face South-East to West, with the steepness of the slopes ranging from 5 to 20%; the soil varies in its proportion of pebbles, its depth, and its richness in clay. Basically, each plot has its own character and produces correspondingly different wines.



Champagne

**Champagne D.CHAPUT**  
Brut – Mésogée



**Grape Varieties:** 65% pinot noir and 35% Chardonnay

**Tasting**

Bright, pale golden yellow colour with silvery yellow highlights, this cuvée presents fine, persistent bubbles. The nose develops aromas of lemon, honey, blackcurrant, pepper, smoked limestone, star anise, peony, apple, apricot, biscuit, and Morello cherry. On the palate, the attack is supple and fresh, with a soft, creamy effervescence. Luscious, crisp fruit is underscored by a grapefruity acidity, delicately combined with a marly minerality. The light, juicy finish ends on a smooth, saline note.

**Analyses**

Dosage: 8 gr/l



**Champagne D.CHAPUT**  
Brut – L'ombre d'Armand

**Grape Varieties:** 100% pinot noir and 30% Chardonnay

**Tasting**

Bright, yellow-gold colour with glints of light yellow straw. Fine, persistent bubbles. The nose is rich and complex with aromas of almond, honeysuckle, red apple, Mirabelle plum, iodine sea spray, quince paste, buttercups, chanterelles, acacia honey, white peach, brioche, butter, and mocha. On the palate, the attack is clean and fresh, with a gentle, soft effervescence. The mid-palate develops a marly minerality that gives volume to the fruit, supported by a lemony acidity and black fruit. The overall impression is fresh and voluptuous. The creamy texture makes this a particularly enjoyable champagne. The finish is rich, concentrated and flavourful.

**Analyses**

Alcohol : 12,5°  
Dosage: 8 gr/l

Gault-Millau

**Champagne D.CHAPUT**  
Brut – Noir de Jade



**Grape Variety:** 100% Pinot noir

**Tasting**

Pale golden yellow colour with silvery grey highlights, this cuvée presents fine, very persistent bubbles. The nose is dominated by aromas of smoked limestone, iodine sea spray, blackcurrant, grapefruit, liquorice, blackberry, pomegranate and elderberries. On the palate, the attack is clean and fresh, with a soft, creamy effervescence. Fruity, full-bodied and crisp, the mid-palate is enhanced by a grapefruity acidity and a marly minerality that gives this champagne breadth and salinity. The finish is fresh, stony and juicy.

**Analyses**

Alcohol : 12,5°  
Dosage: 8 gr/l



**Champagne D.CHAPUT**  
Brut – Promesse de l'Aube

**Grape Variety:** 100% Chardonnay

**Tasting:**

This cuvée has a pale golden yellow colour with yellowy-green highlights, and presents fine, persistent bubbles. The nose gives full expression to aromas of hawthorn flowers, lemon cream, brioche, grey pepper, creamy limestone, and candied lemon zest. On the palate, the attack is supple and fresh, with a soft, creamy effervescence. Luscious, crisp fruit is supported by a grapefruity acidity, harmoniously combined with a limestone minerality. Overall, this is a balanced, concentrated champagne, with a light, lemony finish, and a lovely, vibrant acidity.

**Analyses**

Alcohol : 12,5°  
Dosage: 9 gr/l

Gault-Millau

**Champagne D.CHAPUT**  
Brut – Mésogée



**Grape Varieties:** 65% pinot noirs, 35% Chardonnay

**Tasting**

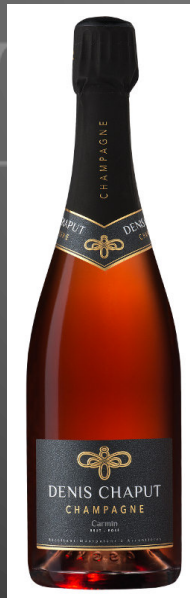
Bright, pale golden yellow colour with silvery yellow highlights, this cuvée presents fine, persistent bubbles. The nose develops aromas of lemon, honey, blackcurrant, pepper, smoked limestone, star anise, peony, apple, apricot, biscuit, and Morello cherry. On the palate, the attack is supple and fresh, with a soft, creamy effervescence. Luscious, crisp fruit is underscored by a grapefruity acidity, delicately combined with a marly minerality. The light, juicy finish ends on a smooth, saline note

**Analyses**

Dosage: 8 gr/l

Gault-Millau

**Champagne D.CHAPUT**  
Brut – Carmin



**Grape Varieties:** 100% pinot noirs (blend: 25% red wine)

**Tasting**

Bright raspberry pink colour with mauve glints. The bubbles are fine and form a beaded cordon at the surface. The nose is refined, soft and delicate, revealing aromas of stone fruit, cherries, plums, strawberries, redcurrants and floral notes. The attack is juicy and rounded and fruity, supported by a fine, well-integrated acidity. There is a distinctive Morello cherry flavour. Full-bodied and generous, this is a powerful, refreshing champagne. Pleasant finish as the bubbles gradually fade.

**Analyses**

Alcohol : 12,5°  
Dosage: 8 gr/l

Gault-Millau