

Our partner:



Champagne Franck DEBUT

AOC Champagne, Montagne de Reims
Récoltant Manipulateur (RM)

Nestled on the rolling hills of the Saint Thierry massif, the village of Hermonville is probably twice a thousand years old.

Winery overview:

Located in the historic massif of Saint Thierry, 10 kilometers northwest of Reims, the family farm extend over nearly 8 hectares. 3/4 of the vineyard is planted on hillsides.

They all benefit from a southern exposure, and produce high quality grapes.

They thus have 3 Champagne grape varieties (60% Pinot Meunier, 30% Pinot Noir, 10% Chardonnay) to make their blends and give all their characters to their Champagnes.

The oldest vines are forty years old, some of which are uprooted every two or three years to renew the vineyard.



Champagne

Champagne Franck DEBUT Brut – Tradition



Grape Varieties:
40% Pinots noirs, 20%
Chardonnay, 40% pinot
Meunier

Tasting
A light gold dress , a floral nose
dominated by subtle white
fruits: pear , apple , but also
almonds and hazelnuts . A
balanced and elegant
Champagne that draws its
strong personality from the
blend of the three Champagne
grape varieties. Four years of
aging in the cellar .

Analyses
Alcohol : 12°
Sugar: 8gr/l

Champagne Franck DEBUT Brut – Réserve



Grape Variety:
100% Chardonnay

Tasting
This Champagne is made only
from the Chardonnay grape variety
and aged in cellars for at least five
years.
Ideal as an aperitif or at the
beginning of a meal.
To discover. . .

Analyses
Alcohol : 12°
Sugar: 8gr/l

Champagne Franck DEBUT Brut – Blanc de blancs



Grape Variety:
100% Chardonnay

Tasting
Chardonnay , the only white
variety , is expressed differently in
different regions . It gives off
mineral aromas such as chalk on
which it excels or gives us exotic
aromas and notes of white flowers
such as hawthorn and acacia .
Four years of aging in the cellar .

Its liveliness and harmony make it
more often an aperitif wine.

Analyses
Alcohol : 12°
Sugar: 8gr/l

Champagne Franck DEBUT Brut – Vieilles vignes



Grape Varieties:
33% Pinots noirs, 34%
Chardonnay, 33% pinot Meunier

Tasting
Cuvée is made from a selection of
grapes in their oldest vines

Seven years of aging in the cellar, it
is a pale yellow with pearly
reflections, on the nose it releases
a very delicate aroma with notes of
cherry with brandy and pear
williams, on the palate the fineness
of the bubbles caresses the palate.

Analyses
Alcohol : 12°
Sugar: 8gr/l

Champagne Franck DEBUT Brut – Rosé



Grape Varieties: 43% Pinot
meunier, 32% Pinot noir, 25%
Chardonnay

Tasting
Colour: Its limpid dress with a
pretty salmon pink color with
brilliant reflections
Nose: the notes are fresh and very
aromatic. Red fruits: strawberry,
raspberry and cherry. Elegant with
a lot of finesse
Palate: beautiful structure, fresh
and clean. Notes of red fruits:
cherry and raspberry. Good
balance between finesse and
power

Analyses
Alcohol : 12,3°
Sugar 8gr/l

Champagne Franck DEBUT Brut – Prestige



Grape Varieties: 20% Pinot noir,
40% Chardonnay, 40% Pinot
Meunier,

Tasting
This vintage expresses the typical
characteristics and expression of
the year.

Respectful of grape varieties, this
cuvée emphasizes the finesse of
Pinot Noir and Chardonnay, Pinot
Meunier giving it balance and
homogeneity. The palate is long
and persistent. Seven years of
aging in the cellar .

Analyses
Alcohol : 12,3°
Sugar 8gr/l