



Elise Dechannes

Leaving a career in finance behind, Elise Dechannes returned to Les Riceys in the Côtes de Bar region of Aube to take over her family's Champagne estate in 2008. Dechannes' vineyards, spread across five hectares of limestone-rich Kimmeridgian soil, are perfectly conditioned for the production of the exceptionally elegant pinot noir-based Champagnes that bear her name. A woman of conviction and strength, Elise honors the land by practicing sustainable farming, hand-picking and weeding, and allowing her vines to grow with minimal intervention. Her vineyard has been classified as organic since 2014.

Fun fact: The village of Les Riceys is the only wine-growing area in France that can claim three appellations d'origine — AOC Champagne, AOC Rosé de Riceys and AOC Côteaux Champenois — for its red wine.

LES RICEYS



AUBE

ELISE DECHANNES

Essentielle

- SEE** Soft yellow like bales of hay
- SMELL** Citrus zest, fresh raspberry, unripe cherries and fresh mineral notes of wet rock
- TASTE** Bright, bold acidity in the first sip. With a second, you'll notice more weight with delicate red fruit flavors and a soft, fresh finish that lingers.
- PAIR** Pair this stunner with a colorful, texture-rich charcuterie board featuring olives, grainy mustard and French saucisson, of course! You could also drink this with a delicious turkey club (heavy on the mayo) and a side of crunchy kettle chips.
- CELEBRATE** You spent all day worrying about a problem that ended up working itself out. Time to pour yourself a glass of bubbly and admire life's way of reminding you not to sweat the small stuff.



DATE ENJOYED: _____

IN THE COMPANY OF: _____

NOTES: _____

RATING: