

The winemaker

The story started in 1922 when 14 winemakers from the Riceys decided to join their force to create the Riceys Cooperative.

In the first few years, bottles of Champagne began to be elaborated.

In 1970, they created the brand "Marquis de Pomereuil", which was inspired by the lord's name of the Riceys in the 18th century.

Over the decades, the cooperative has continually grown and gathered nowadays 55 winemakers committed to their terroir. It led to a reasoned policy respectful of the wine and the environment,

Honour from honours, it has been elaborated from the best grapes such as pinot noir, then chardonnay and pinot meunier.

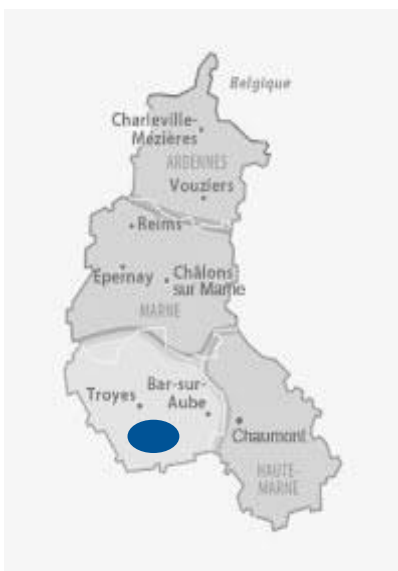


If the know-how reflects the Champagne House style, our purpose is to perpetuate it year over year by respecting scrupulously values that were bequeathed by prestigious ancestors. Added to the natural and fabulous terroir of the Riceys, new technologies allow vinification and elaboration of our vintage.

Some pictures



The vineyard



The vineyard is about 95 hectares located in the biggest terroir in Champagne: les Riceys

In the south part of the Champagne region, the earth and wine have grown together to bring out the best of the terroir.

The cooperative produces wines that show exactly the character and elegance of the exceptional terroir where the pinot noir is considered as the best grape.

Key information

95 HA

Pinot noir, pinot meunier and chardonnay

COOPERATIVE

55 winemakers

VIGNEYARD MANAGEMENT

A know-how of almost 100 years old

GAULT ET MILLAU

Marks between 13,5 and 15,5

YEARLY PRODUCTION

80 000 Bottles

Export Product Range

Brut Sélection



Composition

Pinot noir: 1/3
Pinot meunier: 1/3
Chardonnay: 1/3

Tasting

The nose reveals a strong smell of red fruits such as raspberry with vine peach.

On the palate, the wine is fruity with final honey notes.

Food and wine

Fricassee of mushrooms

Cuvée Spéciale



Composition

Pinot noir: 40%
Pinot meunier: 20%
Chardonnay: 40%

Tasting

This champagne reveals an elegant nose with discreet mentholated and liquorice notes. The palate reveals the nose with exotic fruits shades such as mango. Its final is long and fresh

Food and wine

Escalop with cream, monk fish

Les Fondateurs



Composition

Pinot noir: 34%
Chardonnay: 66%

Tasting

Nose underlines dried fruits. The palate begins with a sensation of vinosity and fleshy. Fruity aromas remain delicate for all its length, a beautiful presence, hints of white peach

Food and wine

Saint-Jacques with truffles, Calf sweetbread

Partnerships and Awards



CONTACT

DEALEXPORT
contact@dealexport.com
www.dealexport.com