

Les Coquelicots de Cerseuil

It all began in 1991, when David planted his first vines. I joined him a few years later.

We began years of passionate work to develop a vineyard in Cerseuil, Troissy and Bouquigny. The vines are located on a clay-limestone terroir overlooking the left bank of the Marne Valley, on steep south-facing slopes with shallow soils. The view over the Marne Valley is magnificent.

We took care of a majority of Meunier vines, as well as a few Chardonnay.

The vineyard grew until David's tragic accident in 2014. At that moment, when a mountain was in front of me, the winemakers of Cerseuil and Troissy helped me to finish the season but also to make the 2014 harvest.

Since 2015, I've been managing the vineyard, and since 2020, I've been vinifying some of my grapes to create the cuvée "Les Tournesols de Bouquigny".

It's important not to forget where we come from, but even more important not to forget the hand that was extended to me. The cuvée "Les Coquelicots de Cerseuil" is still produced today in collaboration with the Cerseuil winemakers who helped me in 2014.

Today, as the mother of 3 young daughters, Eva, Lily and Analéa, I'll let you make the connection with the name of Champagne ELEA.

70% Meunier - 30% Chardonnay

Dosage : 5 g/l

Disgorged with a Meunier liqueur based on a perpetual blend 2014-2023

Disgorging : january 28th, 2025

Terroir of Cerseuil - Clay-limestone soil

Coquelicots is the french for poppies.

The poppy found in my vineyards is a symbol of freedom, rebirth and resilience. In ancient times, the poppy was also associated with Demeter, goddess of fertility. I'm very moved by this flower.

This cuvée, reflecting the magnificent Cerseuil terroir, is composed of 70% Meunier and 30% Chardonnay. Made from a collaboration between several winegrowers, I like it fresh, with tension, and easy to digest.

It is at ease in any situation.

Enjoy your tasting!

Emmanuelle