

Les Tournesols de Bouquigny

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.

100% Meunier

Parcellaire - Vintage 2020

Cork bottling - Dosage : 0 g/l

Disgorging : april 29th, 2024

Terroir of Bouquigny - Clay-limestone soil

Tournesols is the french for sunflowers

Sometimes, when I'm in this south-facing vineyard, I feel as if the leaves are following the sun. The particular ripeness of this parcel creates a sunny wine year after year. The name was an obvious choice.

This unique parcel is vinified like a "garage wine" in micro-vinification. We have chosen to make this 100% Meunier under cork to give it a long ageing potential.

Like a natural wine, no sugar is added at disgorging, and sulfur levels are minimal, coming from natural rocks burned by myself.

Emmanuelle