

# Champagne VARNIER FANNIERE Grand Cru

Denis Varnier is a young vigneron in Champagne making tiny quantities of wine from Grand Cru vineyards. The history of the estate dates back to 1860, when the Fannière family began growing grapes and selling them to the Champagne negociant houses. It was only in 1950 that the family started producing Champagne under their own name. In 1989 Denis Varnier took over the vineyards and the house we know today was born.

Varnier-Fannière's domaine is tiny, just 4 hectares of exclusively Grand Cru vineyards in Avize, Oger and Cramant. Annual production is 2,500 cases in total!

Varnier-Fannière's Champagnes are archetypal examples of grower Champagne. The wines are distinctly individual, precise, and clean. Winemaking is artisanal and old-fashioned, including full malolactic fermentations and the back-straining operation of an old Coquard press. Interestingly, the wines are bottled at about 10-15% less pressure than most producers. Denis loves the vinous quality that this practice lends to the finished wines.

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