



Charles Dufour

Champagne (Grower Producer)



Charles during Caravan 2014

Charles Dufour is one Champagne's rising stars and I am really quite thrilled to import these wines to California for the first time.

I first tried them at Verre Vole, a highly regarded natural wine bar in Paris. The sommelier could not have had enough great things to say about Dufour's wines so I decided to go to Champagne and see him myself. That was nearly three years ago, when he was taking over from his father. After a few more visits I realized he is truly a rising talent.



Our first import from Charles Dufour

Dufour is located in the village of Landreville, in the Côtes des Bar, which is in the department of Aube. Aube had to fight its way into the Champagne appellation in the 1920's and has taken a backseat to its more famous

neighbors – Montagne de Reims and Vallée de la Marne – but is increasingly in the spotlight with its crop of young, ambitious vigneronns.



Our Pallet is ready to ship (Caravan 2014)

Dufour first learned about winemaking from his father. He traveled a bit in Australia and New Zealand, working for Matariki Wines in Hawkes Bay from February – May 2009. Though not organic, they were employing many natural winemaking practices.



During Caravan 2014

When he returned home, the estate began converting to organic viticulture and by the time he took over, in 2010, it was Ecocertified. Dufour uses stinging nettles and horsetail tea sprays in his vineyard and when necessary, copper and sulfur. He has 12 acres of which 55% is planted to Pinot Noir, 35% to Chardonnay and 10% to Pinot Blanc. The vines are now 25 years old. Though Champagne is known for its chalky soil, the Côtes des Bars, which is a little removed, has different topography. Dufour's vineyards have clay and kimberidgean limestone.

Charles Dufour, "Bulles de Comptoir" Champagne Extra Brut #2



No SO2 added

Only indigenous yeasts are used during fermentation. He ferments in both stainless steel tanks and oak barrels.

This is a wine with a story, as you can see by looking at its label. A woman is sitting at a bar, reading a book, when she notices a man in the reflection of a mirror behind the bar. A conversation piece perhaps but more so it is a great Champagne and perhaps over the vintages we will find out what happens in this bar de vin.