



CHAMPAGNE PIOT-SÉVILLANO

— *à Vincelles* —

AN AUDACIOUS AND CREATIVE INDEPEDENT WINEMAKER

PRESS KIT



OUR CHAMPAGNES

“16 Champagnes, 3 Coteaux Champenois, and 1 Ratafia — a collection that truly reflects the winemaker I am: a creator, a craftswoman, almost an artist. I am always in search of new aromas (natural, of course), new sensations, and new emotions. I’ve had the incredible opportunity to experiment with the art of blending, to express the uniqueness of my Vincelles terroir, and to play with a variety of containers in the cellar,” explains Christine Sévillano, winemaker at Champagne Piot-Sévillano.

A HISTORY, A PASSION

When Christine's parents retired, she took over the **family estate in 2007**. At the time, she was working as an environmental journalist in Paris. Driven by a deep desire for change, she left everything behind and enrolled in an adult winemaking training program. Her ambition: **modernize** the business, boost production with an eye toward **export**, and take a strong **environmental turn**, all while preserving the signature house style developed by her grandparents and parents: **fruity, elegant champagnes with remarkable aromatic intensity**. A legacy she is determined to carry forward in her own creations.

A FAMILY TRADITION FOR 10 GENERATIONS

Based in the village of Vincelles, the Piot family has passed down its winemaking passion **for 10 generations**, the earliest known being Anthoine Piot, who settled there in 1700.

Winemaking became part of the family's heritage in 1954, when Alexis Piot, Christine's grandfather, produced his first 500 bottles at the age of 33, despite the challenging economic conditions for winegrowers at the time. A bold move, especially since he had only tasted champagne for the first time at age 30! The **south-facing clay-limestone soils** gives the wines depth, elegance, and a persistent aromatic intensity.

In the 1970s, Alexis passed on the estate to his daughter Isabelle, who, with her husband Nicolas Sévillano (a self-taught winemaker), began planting Chardonnay and Pinot Noir on hillside parcels, expanding on the Meunier that Alexis had originally cultivated.

In 2007, their daughter Christine took the reins. Today, the winery produces around 50,000 bottles per year. Over nearly two decades, Christine has not only increased volumes but also enriched the range with bold additions like an Extra-Brut, a Brut Nature, and cuvées named Interdite, Impertinente, Rebelle, and Provocante. She also launched "Les Indiscrètes" : **Coteaux Champenois** (still wines) in red, white, and rosé made from 100% Meunier ; as well as a rare oak-aged Ratafia named Nectar Hédoniste. In 2021, she introduced "Les Instants d'Éternité," **a premium collection of four cuvées with strong identities** (from micro-parcels, old vines, rosé de macération, and a solera blend), crafted to capture the very essence of her terroir and suspend time itself.



A STRONG ECOLOGICAL COMMITMENT

In the vineyard, Piot-Sévilano **has not used insecticides since 1996 and has eliminated herbicides since 2014**, while dramatically reducing fungicide use. This transition required heavy investments and more labor: **all plots are now plowed** to manage grass competition, especially in sensitive areas. **The aim is to encourage vines to develop deeper root systems, which in turn enhance the precision and minerality of the wines.**

Christine even reintroduced a **horse** on certain steep plots where machinery couldn't be used.

"Seeing that horse in our vines is always emotional. It reminds me of my ancestors' hard work (they had no other choice) and of their love for these animals. My grandfather often said how much he regretted having to part with them," she recalls.

The winery now exclusively uses **organic fertilizers** and works with independent experts to ensure full traceability. Rainwater from the winery roofs is collected and used to clean tractors in a dedicated area where potentially contaminated water is then treated at a specialized facility.

In 2016, the winery acquired a 100% electric vehicle for local travel and began **converting several plots to biodynamic farming. Full organic certification was completed in September 2023.**



A WINERY CONSTANTLY EVOLVING

On the winemaking side, Christine **blends modern techniques with the traditions handed down to her**. She carefully **manages yields and harvests at optimal ripeness** to avoid chaptalization, allowing the **grapes' natural sugars to drive fermentation**. This often means harvesting a few days later than others.

The key to her approach is to **make champagnes that are as natural as possible**, thanks to the meticulous grape sorting carried out by Rémi, who is leading his team of faithful grape-pickers (who are fed and housed at the village). This is also made possible by Christine's careful pressing, which **reduces the use of sulfites as much as**

possible. The policy about sulfites has always been to add the lowest and today, the level is between 10 and 35 mg/l (total SO₂) in her cuvées, whereas the Champagne average is around 80.

In 2011, the estate built a **new eco-friendly pressing center** with a top-quality press for greater precision. Christine continues to vinify in **enamel-coated steel tanks, allowing the wine to “breathe,”** unlike stainless steel, which is more common among her peers.

Christine also acquired **new oak barrels from Champagne and other containers** (sandstone jars, an oak cask, concrete eggs) to bring **new natural aromatic notes to her blends and make them more complex**.

Considering hospitality to be an essential part of her job, Christine is also keen on **welcoming champagne lovers** to a special place: **the old village school**, a place where Christine herself learned how to read and write.



A VILLAGE SCHOOL TRANSFORMED INTO A TASTING ROOM

Purchased in 2016 from the municipality of Vincelles after its closure in 2008, the former village school underwent a long and thoughtful renovation (over two years), with work beginning in October 2018.

This century-old building, adjacent to the family estate, originally housed two classrooms. The winemaker quickly saw the benefit of preserving this division, using one side to **expand the winery** and the other to **develop wine tourism**.



The extension of the original winery enabled Christine to **invest in new containers: jars made of sandstone** (a rock that is abundant in the village's soils) **provide a natural reminder of the terroir, allowing it to leave a deeper imprint on the wines**. **Concrete eggs** bring structure and roundness, while small **enamelled steel vats** make it possible to carry out precise plot-by-plot micro-vinifications. A **wooden cask** is used to age a **100% Meunier cuvée made using the "Solera" method**, started in 2011.

The guiding principle here is the **pursuit of excellence and innovation in winemaking**. First used during the 2019 harvest, these new containers also allowed for the introduction of another pioneering practice at the estate: **the use of so-called "terroir yeasts" : native yeasts derived from grapes grown in the estate's own vineyards**.



A SPACE DEDICATED TO TASTINGS AND DISCOVERIES

The second classroom has been transformed into a **tasting room of nearly 170m², with a 50m² terrace offering a breathtaking view over the Marne Valley**. All materials used in the renovation (wood and steel) were selected to evoke the spirit of the original school.

Christine hasn't forgotten about the children: a space has been recreated as a vintage classroom, complete with period furniture and blackboards, and equipped with games and coloring activities, much to their delight.

This space is open to loyal customers, wine tourists, and curious passers-by, including cyclists from the Marne cycle route just below. **It offers new experiences in addition to the estate's classic tours and tastings:**

- **Four gourmet picnics**, with commentary on food and wine pairings, themed around Earth, Sea, Cheese and Vegetarian options. Each includes a starter, main course and dessert, with every dish carefully matched to a specific champagne. **These original meals are created exclusively for our estate, in collaboration with a talented local caterer.** Picnics can be enjoyed in the tasting room or on the terrace, surrounded by vineyards and overlooking the valley.
- **A fun Aroma Workshop**, a three-part sensory journey: an **introduction to aroma and flavor perception, and glassware selection; a scent recognition session** using our homemade aromatic vials; and **a blind tasting of three champagnes**, inviting guests to match them with previously identified aromas. This playful and friendly experience is designed for those eager to **sharpen their senses and refine their palate in a relaxed, authentic atmosphere.**
- **A participatory viticultural workshop, Lifting and Tying**, a fun and hands-on open-air activity for anyone curious about the **vine's life cycle and vineyard techniques**. The session includes an **introduction to seasonal vineyard work, a hands-on workshop in one of our plots** where you'll learn the basics of lifting and tying, and ends with a **tasting of three champagnes** with your feet still in the vines.
- **Half-day or full-day vineyard experiences including two audio-guided, geolocated walking tours via La**



Bulle Verte mobile app: the Country Walk (4 km – 1h30/2h) and the Audacious Walk (5 km – 2h/2h30). Simply scan the QR code at the winery to choose your itinerary and set off **from plot to plot, discovering stories about the family, the estate's history, winemaking techniques and its sustainable practices.** Back at the winery, enjoy a **tasting of three champagnes**, an "Earth" or "Sea" **appetizer board or a gourmet picnic** (depending on the selected experience). These trails are part of four packages: The Lovely Escape, The Appetizer Getaway, The Gourmet Immersion, and The Instant of Eternity.



- **“Picker for a Day”**, a warm, immersive half-day experience **during harvest season**, where you **join the team in manually picking grapes**. The program includes **a presentation of the estate’s terroir and history, harvesting initiation, a tasting of three champagnes in the vineyard, a visit to the press center with a tasting of fresh grape juice, and ends with a diploma** and a bunch of grapes you've picked yourself.
- **Well-being events**, including vibrational tastings, sophrology tastings, and laughter yoga sessions.
- **An annual themed concert at the estate.**
- **An open day featuring a unique program and new discoveries each year.**
- **A champagne bar**, open Saturdays and Sundays from April to December, from 10:30 a.m. to 4:30 p.m., offering aperitive plates themed “Land” or “Sea”.



The estate is also available for private hire with customizable offers for groups and businesses, ideal for seminars, team-building events and study days. Catering services are available via local caterers or private chefs, with a semi-professional kitchen and full technical equipment provided.

The idea is to **host small groups (20 people) in order to offer an intense and authentic experience in the heart of the Champagne vineyards and**, in a village heritage landmark: a school.

“Conviviality, sharing, and opening our doors for an immersion in our world is a central part of our work and, certainly the most enriching on a human level,” Christine emphasizes.

**Offers and reservations available on our website:
WWW.PIOT-SEVILLANO.COM**



OUR CHAMPAGNES

THE HISTORICAL

BRUT ESSENCE DE TERROIR

This is the **emblematic cuvée, an expression of the house's style and expertise**, especially as it is made from the same grape varieties as the vineyard is planted: 70% Meunier, 15% Chardonnay and 15% Pinot Noir. It expresses the **power of the terroir and boasts lovely, elegant aromas of white and yellow fruit**: peach, apricot and pear. An ideal champagne for both aperitives and meals.

EXTRA-BRUT FRAÎCHEUR DE COTEAU

Made from more mature wines and with a lower dosage (4 g/l), this cuvée, one of Christine's first creations, is **fresher and finer**, with citrus aromas that go perfectly with shellfish, oysters, sushi or even goat's cheese.

ROSÉ ÂME DE LA RIVE DROITE

Created in 1978 by Christine's father, the success of Piot-Sévillano's Rosé has endured for almost 4 decades. Made from 60% Meunier, 25% Pinot Noir and 15% Chardonnay, this Champagne is blended with around **15% red Coteaux Champenois from only old vines** (when most other rosé champagnes are made from Pinot Noir), which gives it **notes of fresh raspberries and wild strawberries**. Ideal with duck breast or fresh red fruits salad.

DEMI-SEC ESSENCE DE TERROIR

Created by Christine's grandfather, this 32g/l Champagne remains a classic of the house and is perfect with foie gras, Roquefort cheese or dessert.

THE EXCEPTIONAL

BRUT NATURE

Made from only exceptional sunny harvest, this Brut Nature is incredibly **full-bodied, fresh and fruity**, and will go well with langoustines, shellfish or dry goat's cheese. **A limited quantity of zero dosage** made only in excellent years.

MILLÉSIME ÉDITION 2013

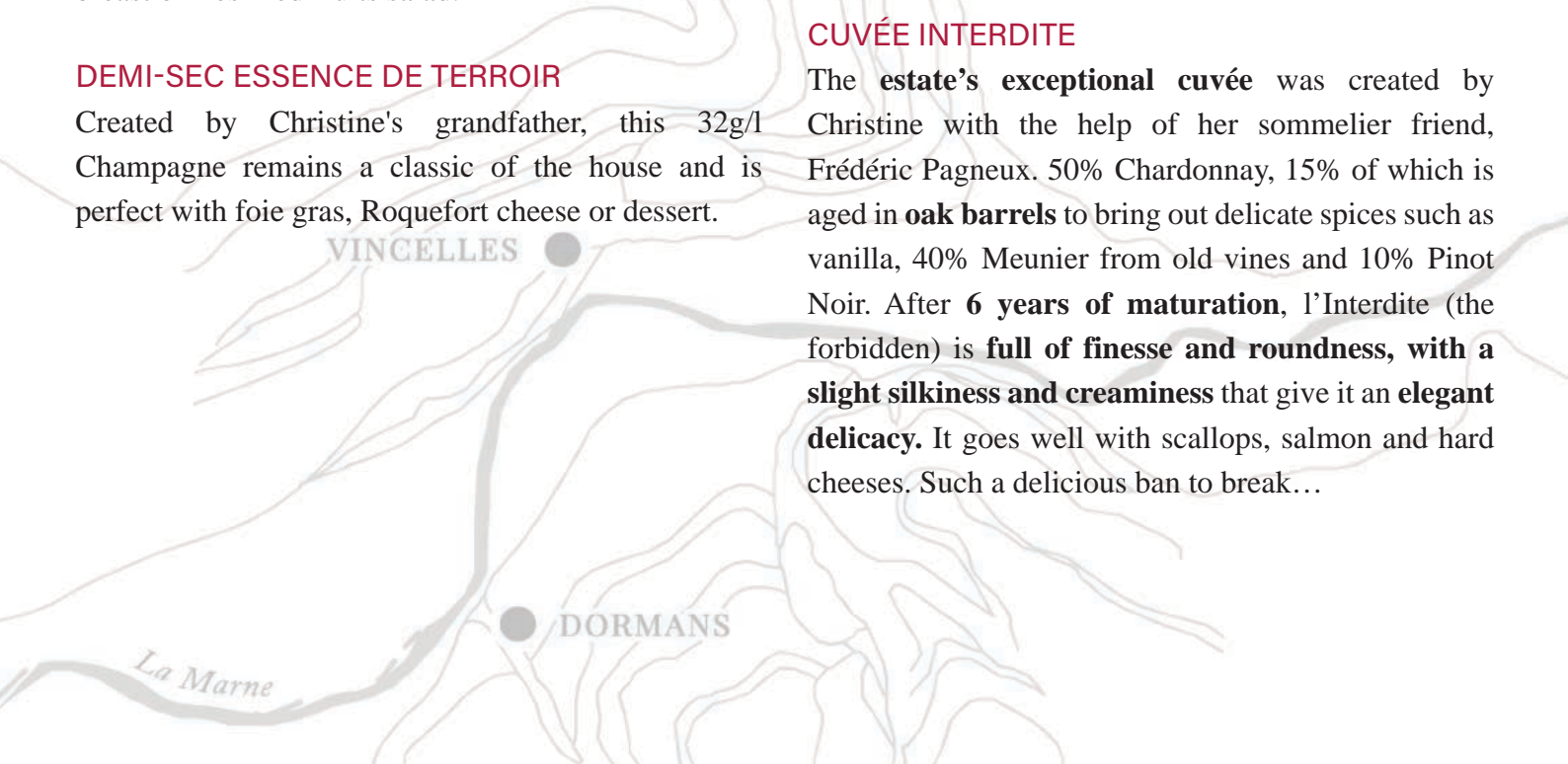
Each year it is reinvented according to the quality of the harvest: Christine selects the **finest grapes** from her best plots. The 2013 vintage produced Meunier grapes of incredible quality, resulting in a blend of 80% of the head of cuvée from Meunier and 20% Pinot Noir. **Aged for 10 years in the cellar**, this vintage with its **complex aromas** will go well with the finest dishes, such as braised veal sweetbreads or salmon tartare. This 'Edition' is a nod to Christine's first job, as a journalist.

CUVÉE PRESTIGE

Created nearly 40 years ago by Christine's father, Prestige is a blend of **three vintage years, aged for over 7 years in the cellar**. This Blanc de Noirs, made from 80% Meunier and 20% Pinot Noir grapes, has a **lovely intensity and aromatic complexity** that will go perfectly with a blanquette of veal, a back of cod in butter sauce or many cheeses.

CUVÉE INTERDITE

The **estate's exceptional cuvée** was created by Christine with the help of her sommelier friend, Frédéric Pagneux. 50% Chardonnay, 15% of which is aged in **oak barrels** to bring out delicate spices such as vanilla, 40% Meunier from old vines and 10% Pinot Noir. After **6 years of maturation**, l'Interdite (the forbidden) is **full of finesse and roundness, with a slight silkiness and creaminess** that give it an **elegant delicacy**. It goes well with scallops, salmon and hard cheeses. Such a delicious ban to break...



OUR CHAMPAGNES

LES CARACTÉRIELLES

These **3 highly atypical and complementary single-varietal champagnes** have a **surprising aromatic intensity and amplitude**: despite the characteristics of each grape variety, we can find **a common base brought by the terroir**. And what could be more natural than to give these champagnes, which have body and character, strong names that reflect their expressiveness and subtlety.

LA REBELLE

The **100% Chardonnay, 'Blanc de Blancs'** as the purists call it, was Christine's first creative experiment. Made from 90% tank wine and 10% barrel wine, it impresses with **its finess, its roundness** enhanced by **the vanilla aroma given off by the barrel**, and its special character, very different from most Blancs de Blancs, made mainly in the chalky Cote des Blancs.

It's from this position that it gets its name: it's a bit of a rebellion to produce a 100% Chardonnay in the Marne Valley. The label, designed by Stéphanie Daverdon, revisits the famous French revolutionary from Eugène Delacroix's "Liberty Leading the People." This cuvée pairs perfectly with seafood, crab, and fish.

L'IMPERTINENTE

The **100% Pinot Noir** was the fruit of a lot of hard work, first in the field, where Christine learned to control the yields of her 4 plots of Pinot Noir in order to bring a **good level of ripeness**, and therefore **more body**, to this 100% Pinot Noir. After 2 years' work in the winery, the result has surpassed her expectations. This cuvée is a **concentrate of crunchy, stewed raspberries in a subtle, elegant case**. Ideal with lamb, calf's head or duck.

It takes its name from the rarity of this single-variety wine in the Marne Valley. The label features Jeanne-Antoinette Poisson, Marquise de Pompadour, portrayed as Diana the Huntress by Jean-Marc Nattier, revisited by Champagne artist Stéphanie Daverdon.

LA PROVOCANTE

This **100% Meunier** is the champagne that took the longest to make. Not because of the difficulty, but because Christine wanted it to be perfect: *"My grandfather, Alexis Piot, only made champagnes with Meunier, and it was the only grape variety he grew. I wanted it to live up to his memory."*

Since her return in 2007, she has been exploring her vineyard from every angle, taking samples and tasting her grapes. And with the 2013 harvest, she embarked on the elaboration of this cuvée, integrating 50% of the "tête de cuvée" (head of cuvée : the very first hectoliters of the pressing, the best of the best) only from old vines, over 40 years old.

Provocante is a name that thumbs its nose at all Champagne professionals who believe that Meunier is not a grape variety of sufficient quality to be preserved over time or to be blended along. This is what Christine and many of her colleagues are denouncing.

Thus, the label of this vintage highlights Louise Weber, known as La Goulue, a figure of the French Cancan immortalized by Toulouse-Lautrec, revisited with a modern twist by the Champagne painter Stéphanie Daverdon.

This **salty champagne** can be enjoyed as an aperitive, along with crab tartar, sea bass or poached oysters.



Those 3 « Caractérielles » are sold individually, in boxes of 6 bottles or in a package of 3 different bottles, a case in the image of these 3 atypical champagnes.

OUR CUVÉES

INSTANTS D'ÉTERNITÉ

THE QUINTESSENCE OF A TERROIR TO SUSPEND TIME

Those Champagnes are the fruit of a long and meticulous vineyard work, of observation and tasting. Her philosophy remains : **make champagnes as naturally as possible with passion, dynamism and generosity.**

This new range of confidential and rare champagnes, produced in only **600 bottles each**, has been designed to take the time to **appeal to the senses during tasting and generate a moment of unexpected pleasure.** It was created to sublimate life's most beautiful moments, those we take for ourselves or share with those we love, far from the hustle and bustle of everyday life. *For Christine, luxury is the moment you take for yourself...*

LE TEMPS POUR ELLE

Aged partly in barrels and partly in enamelled steel vats for many years, this **100% Meunier perpetual reserve (or solera)**, a rarity in Champagne, is composed of wines from the **2011 to 2022 harvests.** It has taken its time to present **notes of violets, rose, maple and vanilla**, combined with flavors of melting pear, and finishes with a lovely, silky persistence final.

“Le Temps pour Elle goes perfectly with confit beef cheek, lamb tajine or sweetbreads braised with star anise.

LE PETIT EDEN

This cuvée is made using only grapes from a **plot called “Le Paradis”** with its rich, sandy subsoil, where two grape varieties coexist: **Chardonnay and Pinot Noir**, a plot that was co-planted in 1982.

Blend of 50% of each of these two grape varieties, this **fine champagne is a condensation of acacia flowers and a variation of lemony, jasmine, oriental spice and almond flavors.** The finish is elegant, saline and velvety.

« Le Petit Eden » will sublimate delicate dishes such as langoustines, tuna tataki, citrus tartar or ceviche.

L'INSTANT MEUNIER - Macerated rosé

A dazzling, persistent **bouquet of blackberry and cherry aromas**, sweet rose and raspberry flavors, topped with **notes of coffee, mocha and clove**, this Rosé de saignée (made from maceration only) comes from a **1969 plot known as “Raies Tortues”**, planted by grandfather Alexis and very close to the Marne River.

It goes perfectly with red meats such as grilled prime rib, beef tartar or poultry such as duck.

L'ECOLE BUISSONNIERE

This champagne, composed of 50% Meunier, 25% Chardonnay and 25% Pinot Noir from **old vines** (over 35 years old), is **gourmet, fresh and intense.** It offers aromas of nectarines, apricots, mirabelle plums and sweet-savory spices, lifted by wild notes of heather. Grandfather used to love to feast on plums, cherries and vine peaches just after school, on the largest plot that makes up this blend, sometimes forgetting about his chores... This cuvée has been produced according to **vegan principles.**

Pair it with chicken basquaise, turbot with champagne or poached peaches with saffron and Thai melon mascarpone.



COTEAUX CHAMPENOIS & RATAFIA

COTEAUX CHAMPENOIS

Coteaux Champenois has a history deeply intertwined with the story of the Champagne appellation.

Served since the Middle Ages at the coronations of the kings of France, the still wines of Champagne were once the region's most emblematic wines, before gradually being eclipsed by champagne.

Christine has chosen to revive this forgotten tradition by producing Coteaux Champenois, white, red, and rosé, on her estate, exclusively from Meunier (a rarity in Champagne).

A nod to the family's history: Alexis and Émile Piot (her grandfather and great-grandfather) lived modestly and sold their grapes to the major houses. But they always kept a portion to make their own still wines.

«They passed on their know-how to me; these cuvées are a tribute to my ancestors.» – Christine

L'INDISCRÈTE ROUGE

Vinified in tank but aged for 15 months in Champagne oak barrels, this 100% Meunier Coteaux Champenois red wine (sourced from a vine over 40 years old) offers a nose and palate of licorice and dark fruits, with spicy and peppery notes.

Produced in just **600 individually numbered bottles**, this red Coteaux dares to pair with soft-boiled egg and girolles, guinea fowl supreme with sautéed mushrooms, or satay beef.

L'INDISCRÈTE ROSÉ

Produced in **only 600 bottles**, this **Coteaux Champenois macerated rosé, made from 100% Meunier**, is one of Champagne's rare still wines. It comes from a single parcel named 'La Champagne', cultivated using alternative methods inspired by biodynamics and vinified to bring out maximum aromas (red fruits: cherries, blackberries, mingled with oriental spices). It pairs beautifully with artisanal head cheese, red meats, or a black cherry chutney.

L'INDISCRÈTE BLANC

This **100% Meunier Coteaux Champenois white, aged in oak barrels**, is a true rarity in the region.

Driven by a love for dry white wines from other regions, the winemaker naturally embraced the challenge of crafting a Coteaux Champenois white, while staying true to her terroir by using the grape that defines her identity: Meunier.



RATAFIA

From the 2019 harvest, this Ratafia is made from the ripest grapes of a single plot. Aged for four years in oak barrels, it reveals remarkable finesse.

NECTAR HÉDONISTE, LA RACINE DU RÊVE

Dreams' root, our Hedonist Nectar, pays tribute to our Vincelles terroir, where deeply rooted vines yield a rich and inspiring nectar.

Its amber hue captivates the eye, while the nose reveals intense, creamy, and indulgent aromas. On the palate, a subtle, fruity finish extends the experience.

Perfect with dark chocolate, this Ratafia is more than just a fortified wine, it's a promise of pure pleasure.



A VINIFICATION WORK SUPPORTED BY SOIL PITS

Making pedological pits means digging into a plot at a depth of 2 meters in order to discover **the subsoil's geological layers and their different compounds, and to understand how they nourish the vines and therefore the wines.** This knowledge of the subsoil enables us to **refine our oenological work**, for example by choosing different containers (vats, jars, barrels) **to better reveal the aromas of the terroir.**

Each of these layers was examined, observed, smelled fresh and then decocted. The aromas often turned out to be quite similar to those found in champagnes from a single plot.



Two pits were made, one at “Le Paradis” from which “Le Petit Eden” comes, and the second at “Les Raies Tortues” from which the “L'Instant Meunier” bleeding rose is extracted. The first brought out the freshness of the grape, the fresh, iodized aspect of the sand and a lumpy earthiness topped with exotic, spicy notes. The second highlighted the consistency of the clay and marl, which brings a confirmed vinosity, and the presence of certain sands that give toasty aromas. The blend of these layers gives fullness and power to this wine.

This work, with the help of Geoffrey Orban, champagne ambassador and geo-sensory tasting expert, also helps to refine oenological choices and consequently to make champagnes more complex, for ever greater quality and expression of terroir.



Champagne Piot-Sévillano is run by Christine Sévillano, who comes from a family of 10 generations of winegrowers (since 1700). A former journalist specializing in the environment, she returned to her land in 2007 when her parents retired. She has committed the estate to a global environmental approach, initiated by the previous generation. Since February 2015, the estate has been certified High Environmental Value (HVE), and no longer uses weedkillers or insecticides throughout the vineyard. It completed its organic conversion in September 2023. Christine's philosophy is to produce champagnes of the highest possible quality and as naturally as possible: “It all starts in the vineyard with meticulous selection of the grapes,” says the winemaker. The 8 hectares that make up the vineyard are located on the unique terroir of Vincelles, which is ideally situated to produce champagnes that are elegant, full-bodied and aromatically intense.

Contact: Christine Sévillano,
Champagne Piot-Sévillano, 23 rue d'Argentelle, 51700 Vincelles - Phone : 06 86 79 45 61
E-mail: contact@piot-sevillano.com - website: www.piot-sevillano.co