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CHAMPAGNE EMELINE DE SLOOVERE, PATIENCE

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Emeline de Sloovere is a young, dynamic winemaker from a five-generation Grower Champagne family based in the Coteaux Sud d'Épernay. Since taking over her 8□ha estate in 2016, she has championed environmentally friendly viticulture, eliminating pesticides and herbicides, planting cover crops, and creating a biodiverse environment with trees, flowers, and birdhouses. Her estate also hosts an organic vegetable garden that provides ingredients for a farm-to-table concept. Emeline is a renowned trailblazer in sustainable Champagne production: she was among the first in Champagne to eliminate the metal neck foil, a historic and controversial element in the region, making a small but symbolic mark in Champagne history. Her experience includes training in the United States, and she combines traditional methods inherited from her grandfather with innovative, non-conformist approaches, positioning her as one of the most talented and forward-thinking young producers in the region. Champagne Emeline de Sloovere PATIENCE Extra Brut NV is a blend of 75% Chardonnay and 25% Meunier from old vines. Emeline employs a combination of parcel fermentation in small wooden barrels, concrete tanks, and stainless steel, relying exclusively on indigenous yeasts, and avoiding cold stabilization and filtration to preserve the wine's natural expression. Extended lees aging and the use of perpetual reserve/solera inherited from her grandfather give complexity and depth.

