



FALLET-DART

VIGNERONS DEPUIS 1610

CHAMPAGNE

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COLLECTION PRIVÉE

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CHAMPAGNE  
*FALLET VIGNERON*  
VIGNERON DEPUIS 1610

## COLLECTION PRIVÉE

Based in Charly-sur-Marne, in the western Champagne producing region, the Fallet family comes from a long line of winegrowers who have been cultivating grapes since 1670. Both devoted to their land, and driven by a shared passion for the vine, Gaston Fallet and Geneviève Dart created the "Champagne Fallet Dart" brand in the 1970s.

Over the past thirty years, the Estate has been honored with over 180 medals and two Awards of Excellence and the Fallet family has continued their commitment to be distinguished by the quality and the originality of their champagnes.

In the 1990s, Fallet Dart exported its first bottles to Europe, and quickly extended its sales overseas to other continents: to the United States of America, and also to Asia.

In 2020, Adrien and Paul Fallet decided to launch a new range based on their own image, intended for wine and gastronomy professionals. It was a great opportunity for Fallet-Dart to put their trading partners in the spotlight, such as importers, fine wineshops and sommeliers.



**" A PREMIUM RANGE DEDICATED TO WINE CONNOISSEURS "**

This Collection dedicated to wine connoisseurs presents a modern packaging with detailed information.

Each Cuvée's name reveals its history and its specific characteristics.

## A SUSTAINABLE AGRICULTURE THROUGH INNOVATIVE

Fallet Dart is an independent Champagne winegrowers estate. It means that the company produces wines from its own grapes. In order to get high quality grapes, Paul works with passion for a sustainable agriculture according to very strict specifications, which maintain environmental health and biodiversity. Through these activities, Fallet Dart has been labeled as a "High Environmental Value"\* company.

*\*Following the Grenelle Environmental Summit, HEV was created in 2012. It is the highest environmental certification level relating to farming activities in France. Procedures and controls are performed by independent organizations accredited by the Ministry of Agriculture.*



### THE FOUR PILLARS OF THE RANGE:

#### LOW DOSAGES

A low dosage allows us to preserve the authenticity and specific characteristics of our land and our grapes.

#### NATURAL CORK

For this new range, Adrien specifically chose natural and high-quality corks to ensure the optimal preservation of the product.

#### FRENCH OAK BARRELS

Each Cuvée has been wholly or partly vinified in French oak barrels.

#### A LONG AGEING IN CELLARS

Champagnes are disgorged after four to fourteen years of ageing in cellars. This process brings to the wines a wide range of fine and complexe flavors.

# ÉOCÈNE

**T**he Eocene cuvée gracefully reflects the complexity of our terroir. This period, in the Tertiary era, lasted about 21 - million years.

*Characterized by a great diversity of mammals, the Eocene period is also well known for its gastropods which were very well established. These molluscs took part in slowly creating the sedimentary layers which now makes up our terroir.*

*These stratum, of marine and land origin, are made up of alternating layers of rocks, sand, clay, marl and limestone in which a great variety of fossils were trapped.*

*This authentic terroir of the Marne Valley gives a typical quality to our wines.*

## PRODUCT OVERVIEW

*The Eocene cuvée grapes are grown on a plot called "La Niclotte". It is mostly planted with chardonnay vines which draw their nutrients from the argilo-calcareous soil.*

*This terroir, thousands of years old, brings out both saline notes in the wine.*

*Its very light dosage stimulates the pure taste of the chardonnay grapes, slightly tangy owing to its youth, it gains in maturity after ageing over ten years in our cellars.*

## TASTING NOTES

### SIGHT

This champagne displays a light yellow colour with glints of gold. The delicate effervescence is fed by numerous strings of tiny bubbles.

### SMELL

The nose is complex with a multitude of aromas that develop in the glass. It has notes of white fruits then touches of citrus fruits underlined by a delicate smokiness.

### TASTE

On the palate, this wine reveals a perfect balance between the fresh and its aromatic maturity. A few subtle notes of spices and white fruits can be found which are finally underlined by a slight lemon taste.

*"Eocene is a gastronomic champagne. Let it breathe slowly and it will reveal its richness and its wide variety of aromas."*

Paul FALLET

## TECHNICAL SHEET

Origin of the grapes:  
Marne river Valley,  
(Charly-sur-Marne, France)

Blending:  
Chardonnay 80%  
Pinot noir 20%

Vinification:  
100% French oak barrels

Dosage:  
2 g/L

Ageing potential:  
Three years

## NOTES

92 pts - Decanter World Wine Awards  
93 pts - Wine Enthusiast



# PUR MEUNIER

**T**his champagne pays tribute to the Meunier. This emblematic grape of the Marne Valley is mostly planted in Charly-sur-Marne known as it's Capital.

Thanks to its late budburst, this grape is perfectly adapted to the cold climate of the Marne edge.

Coming from our oldest vines, the champagne Pur Meunier draws its aromas on our terroir, on the plots named : "Les Chaillots\*" and "Morlot".

Respectively planted in 1970 and in 1981 by our ancestors with the "selection massale" the vines are facing south-west.

## PRODUCT OVERVIEW

\*« Chaillots » means stones.  
The Chaillots' plot, well known for its stony soil.

## TASTING NOTES

### SIGHT

Bright golden yellow color, with a fine, persistent effervescence.

### SMELL

On the nose, the freshness of plants and white fruits. An aromatic profile dominated by pear and peach.

### TASTE

This champagne displays multiple aromas. Delicate and floral with notes of white and yellow fruits, its attack is straight and well balanced. It has notes of peach, pear, lime and fresh almond. The final reveals a beautiful freshness and a delicate smoothness.

*"With its profil "Casual and Chic" this champagne will sublimate a dining-aperitif".*

Adrien FALLET

## TECHNICAL SHEET

Origin of the grapes:  
Marne river Valley,  
(Charly-sur-Marne, France)

Blending:  
Pinot Meunier 100 %

Vinification:  
Stainless stell tanks

Dosage:  
5 g/L

Vintage:  
2019

Ageing potential:  
Three years

## NOTES

91 pts - Decanter World Wine Awards



# ANTHO CYANE

**A**nthocyanes are the pigments responsible for the pinkish red or even bluish colour of some fruits.

They are classified as polyphenols and are appreciated for various therapeutic effects. Grapes with black skins, which is the case of both Pinot noir and Meunier, have a high concentration of anthocyanes.

Due to being macerated for several days, the bluish skins gently transfer their colour to the juice. All sorts of different hues of red and pink are obtained through this method as are the fruit and spicy essences.

## PRODUCT OVERVIEW

Making the cuvée "Rosé Anthocyane" has given Adrien and Paul a chance to express their creative spirit by making a rosé champagne which is both refined and characteristic of their new range.

The grapes harvested for this cuvée have to be of the best quality and very ripe. Like the "millésimes", only the best years are used for vinifying this rosé.

The climate, which varies according to the years, forces to macerate the two varieties of grape separately so as to harvest them at the peak of their maturity. This procedure, which is particularly meticulous, produces a rich wine with complex flavours.

## TASTING NOTES

### SIGHT

With its honest radiant colour, this wine has an attractive tint of pink coral. Its effervescence is subtle, fed by a chain of numerous tiny bubbles.

### SMELL

The nose is wonderfully fresh and flowery with a fruity bouquet recalling citrus fruits and red berries, which develops into spicy notes.

### TASTE

On the palate the savours are balanced between the smell and the taste. The red berries with hints of wild strawberries are underlined by blood oranges and spices like saffron. The finale in the mouth is long and expressive.

*"Fallet Dart advocates expressive rosé champagnes that are made from ripe grapes filled with the intensity of the sun and with polyphenols."*

Paul FALLET

## TECHNICAL SHEET

Origin of the grapes:  
Marne river Valley,  
(Charly-sur-Marne, France)

Blending:  
Meunier (Old Vines) 60 %  
Pinot noir 40 %

Vinification:  
Stainless steel tanks  
and French oak barrels

Dosage:  
7 g/L

Ageing potential:  
Two to three years

## NOTES

94 pts - IWC  
International Wine Challenge



# HERES

**T**he Fallet family comes from a long line of winegrowers, who can be traced back to 1610.

As early as 1903, Louis Fallet was awarded several prizes for the “elegance” of his wines and the mastery of his vineyard. Very quickly the desire for excellence became the leitmotiv of the family.

In the eighties, Gérard and Daniel Fallet put together one of their first blends which married juice from the three varieties of vine grown in the region of Champagne. This family recipe would become the signature of the Fallet Dart house.

To pay tribute to their parent’s and ancestor’s know-how, Adrien and Paul Fallet have drawn their inspiration from the traditional recipe developed over 40 years ago, to create a new cuvée called “HERES”.

## PRODUCT OVERVIEW

Heres: “Heir”, in latin.

The Heres cuvée symbolizes the know-how of the Fallet-Dart family by means of a slow and very precise vinifying. Coming from the plot named “La Grande Vigne”, the Pinot noir grapes reveal an aromatic force and a panel of complex flavours, due to five years spent on the racks.

A subtle dosage developed by Adrien and Paul, makes it possible to associate with accuracy, the roundness of the wine and the natural fruitiness of the Pinot noir.

Added with parsimony, the Meunier and Chardonnay give complexity and finesse to this champagne.

## TASTING NOTES

### SIGHT

This champagne discloses a clear pale colour.

It has an abundant effervescence which then leaves place to a wide string of fine bubbles.

### SMELL

The nose reveals a delightfully fresh aroma with notes of yellow fruits, grapefruit and ripe pears followed by more advanced flavours of figs and candied fruits.

### TASTE

The palate is delicate, generous and fresh with notes of lemon, mirabelles and kumquat followed by a slight biscuity touch.

*“With a beautiful freshness, its floral and fruity profile is very pleasant.”*

Adrien FALLET

## TECHNICAL SHEET

Origin of the grapes:  
Marne river Valley,  
(Charly-sur-Marne, France)

Blending:  
Pinot noir 70%  
Meunier 15 %  
Chardonnay 15%

Vinification:  
Stainless steel tanks  
and French oak barrels

Dosage:  
6 g/L

Ageing potential:  
Three to four years

## NOTES

92 pts - IWC  
International Wne Challenge



# FINE CHAMPENOISE

**F**ine Champenoise is the result of the distillation of Champagne wine. In 2019, Maison Fallet-Dart acquired its own still to begin producing spirits independently.

*Daniel Fallet crafts this "eau-de-vie" through a process of double distillation carried out in the estate's cellars.*

*He carefully selects the first vapors — known as the "heads" — to retain only the purest, highest-quality distillate.*

*Aged for several years in oak barrels, the spirit gradually develops a unique aromatic bouquet. During this maturation, it acquires elegant notes of wood and vanilla.*

## THE SPIRIT OF WINE, THE TRUTH OF THE TERROIR

*Today, Fine Champenoise is more than a spirit — it embodies the craftsmanship and tradition of Maison Fallet-Dart.*

*Every stage of its production, from distillation to final blending, reflects the passion and the excellence that define the estate.*

*Its refined aromatic profile, both powerful and elegant, appeals to enthusiasts and connoisseurs alike.*

*Served slightly tempered, it reveals its full aromatic richness. It is equally enjoyable as a digestif or as a base for refined cocktails.*

## TASTING NOTES

### SIGHT

A brilliant amber-yellow colour with subtle copper highlights.

### SMELL

The nose is complex, revealing notes of dried fruit. After aeration, the bouquet opens up with aromas combining vanilla and nutmeg.

### TASTE

The palate is warm and aromatic, bringing notes of spices, cocoa beans and caramel. The finish reveals woody aromas with notes of vanilla.

*"Creating a Fine means capturing the essence of wine and giving it time to reveal another truth of the terroir."*

*Daniel Fallet,  
Responsible for Spirit Production*

## TECHNICAL SHEET

Grape origin:  
Vallée de la Marne  
(Charly-sur-Marne)

Production:  
Distillation of wines from various  
Champagne grape varieties  
(Pinot Noir, Chardonnay, Pinot Meunier)

Vinification:  
French oak barrels

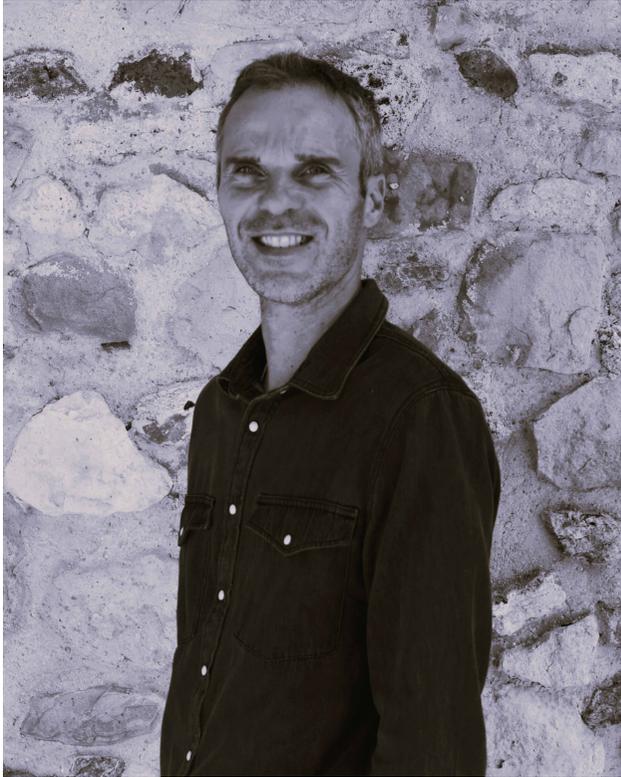
Alcohol content:  
42% ABV

Limited production:  
2 000 bottles

Ageing potential:  
Within 10 to 15 years after bottling



## ADRIEN FALLET



### Cellar Master

A Champagne House passed down from generation to generation, Fallet-Dart has successfully been taken over in 2017 by Paul and Adrien, who had both received an education at the heart of the Champagne and wine-making world. Both cousins have had a very strong relationship since they were children.

Adrien, son of Dominique and Gérard Fallet, obtained his A-levels degree in Environmental, Agricultural and Food Sciences in 2004. Thanks to various hands-on experiences and internships, he was able to learn further wine-making methods and improve his technical skills.

He then studied in the South of France, in the Côtes du Rhône producing region, where he obtained his Advanced Technician's Certificate in Vine-Growing and Oenology. He was thus able to improve his skills in Vine-Growing and Agronomics. Interested in the (red making process) "méthode rouge", Adrien then spent two years in the Vaucluse.

Later, he worked in the Alsace region to improve his mastering of the fermentation methods and ageing in tanks and barrels.

Nowadays, Adrien has been working to maintain the quality of the Fallet Dart Champagne with authenticity and in accordance with the family traditions.

## PAUL FALLET



### Vineyard Manager

Son of Francine and Daniel Fallet, Paul grew up in Drachy on the family farm property.

Paul graduated from the Specialized Vine-Growing Highschool in Avize. He started by working at different Champagne winegrower's houses to learn the ropes.

Eager to explore new horizons, he went to the USA, in the State of Washington, where he was in charge of helping with wine-making methods.

He then went to Australia for another six months, to acquire new experience in the wine-making processes.

Since 2009, Paul has been working for Fallet Dart which he has officially taken over in 2017 with his cousin Adrien.

He is now in charge of the vineyard and oversees all the farming operations all year long.

Paul has been working in sustainable agriculture, according to very strict specifications. Fallet Dart has been labeled as a "High Environmental Value" company in 2020.

This label rewards methods and processes which ensure the protection of environmental health and biodiversity, all the while securing a rigorous traceability system on the whole vineyard.

## ÉLISE TRAN FALLET



### Sales Manager

Daughter of Dominique and Gérard Fallet, Élise joined the family Estate in 2023 to strengthen the sales team and bring new dynamic to export development.

After studying international business, her path led her abroad, notably to Germany and then Thailand, where she built strong experience in multicultural environments. She then continued her career in Paris, where she settled for more than ten years.

With a deep passion for literature and art, Élise changed direction and taught French literature before feeling a deep desire to return to her Champagne roots.

This is how she chose to devote her skills and energy to the family business, driven by a shared ambition: to promote Fallet-Dart champagnes beyond borders while honoring the spirit and authenticity of the House.

Alongside her brother Adrien and her cousin Paul, Élise is fully committed to developing the brand. Thanks to her expertise in marketing and communication, she helps to develop a modern and elegant image that remains faithful to the heritage of several generations of winegrowers.

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Champagne FALLET - DART  
2 rue des Clos du Mont - DRACHY  
02310 Charly sur Marne  
[www.champagne-fallet-dart.fr](http://www.champagne-fallet-dart.fr)

