



*FALLET-DART*  
VIGNERONS DEPUIS 1610  
CHAMPAGNE

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TRADITIONAL RANGE

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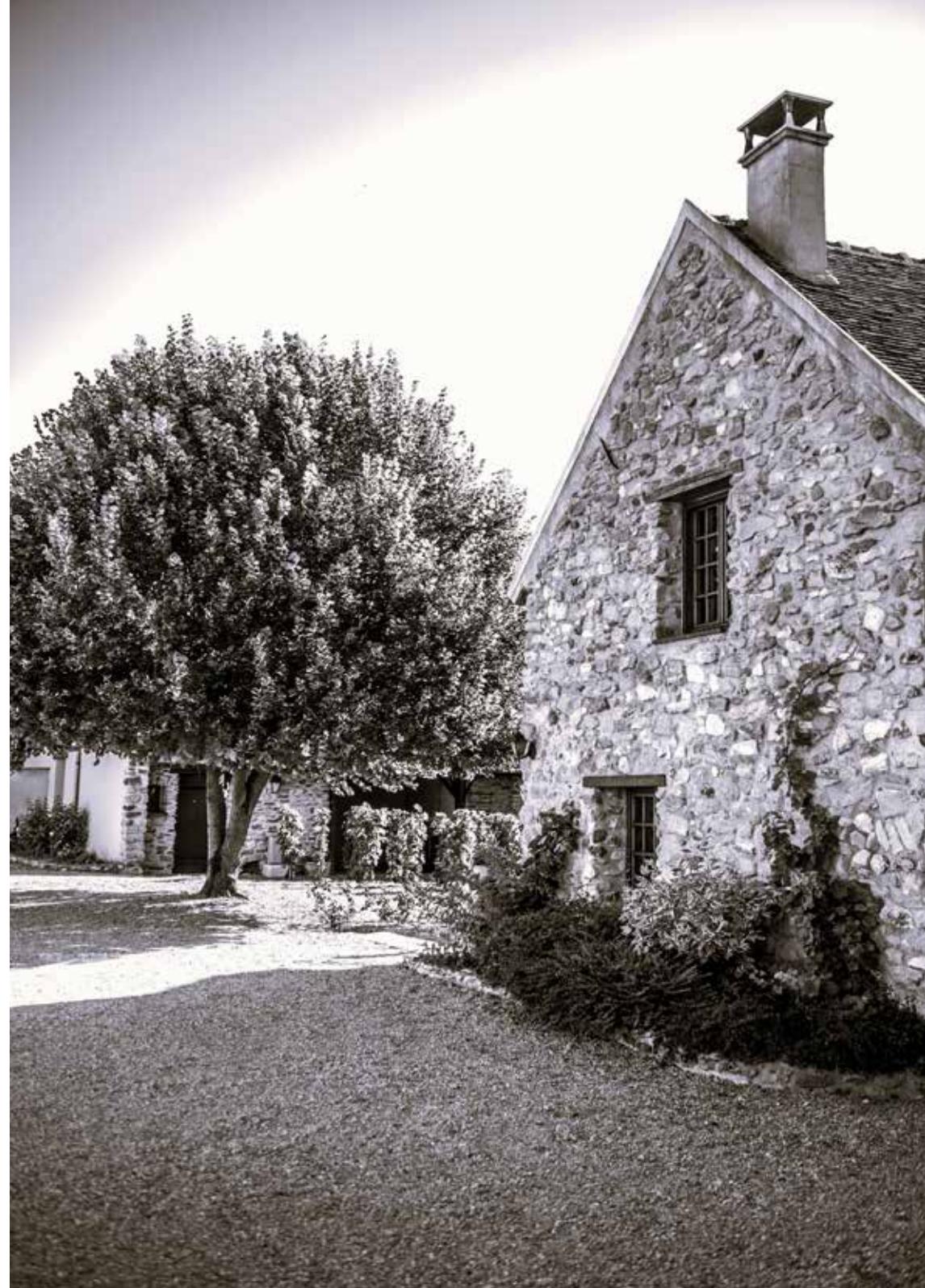
## THE ESTATE

Based in Charly-sur-Marne to the west of the Champagne producing region, the Fallet family comes from a long line of winegrowers cultivating grapes since 1610.

Driven by a shared passion for their 'terroir' and the vine, Gaston Fallet and Geneviève Dart, created the brand "Champagne Fallet Dart" in the 70s. They developed the estate and continued the work of their grandfather Louis Fallet, who in 1905 had received a silver medal at the Concours Général Agricole of Paris for the 'elegance' of his wines.

Nowadays, Independent Winegrowers, their descendants Adrien, Paul and Elise Fallet, continue the tradition through a range of exceptional products, reflecting their terroir and know-how.

Winegrowers-Winemakers, they work on some twenty hectares of vines using integrated vine growing methods, harvest their grapes with care, create, bottle and sell their champagnes. This results in authentic and distinguished champagnes, whose excellence is recognized each year in France and abroad by numerous awards.



## TERROIR & VINES

### AN EXCEPTIONAL VINEYARD AND A HISTORIC TERROIR

Located in the region of the Marne river valley, the Fallet Dart vineyard stretches over 5 communes, including Charly sur Marne. Part of the vineyard is situated on an outstanding historic terroir known as “Les Hauts des Clos du Mont”, former property of the Soissons diocese. Ideally facing south-east and made up of fine clay and tuffeau stone, this terroir gives a unique personality to champagne.

### A PHILOSOPHY OF SUSTAINABLE VITICULTURE

The vines are pruned and tied by hand, the buds selectively trimmed by hand, and the ripened grapes picked by hand in the traditional manner. To produce healthy and plump 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”<sup>\*</sup> 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.*

### HIGH QUALITY GRAPES FROM THE FALLET-DART VINEYARD

As Winemakers involved in the entire process of making a wine (in french: “Récoltant-Manipulant”) the Fallet family makes wine from its own grapes. Three varieties of grapes, Chardonnay, Pinot noir and Meunier (characteristic of the Marne river valley) are grown on the Fallet Dart vineyard.

This variety is indispensable in the creation of different blends and gives balance and character to champagne. From the pruning of the vines in winter to the harvest in fall, each step is carefully controlled to obtain premium grapes.



## “KNOW-HOW”

The work of the winemaker is of paramount importance in every Champagne House. At Champagne Fallet Dart, this know-how is handed down from generation to generation.

### SEPARATE VINIFICATION OF INDIVIDUAL PLOTS

Vinification is carried out in separate vats or oak barrels according to the plot of vineyard. This method allows real freedom of choice when assembling different types of grapes to faithfully recreate the House style.

### RESERVE WINES

Each blend of “non-vintage brut champagne” includes between 30% and 50% of reserve wines to ensure consistency of the Fallet Dart champagnes.

### AGEING IN FALLET DART CELLARS

To enable champagne to mature, develop subtle and complex aromas and very fine bubbles, Fallet Dart champagnes age 2 to 10 times longer than the minimum required by the appellation: the ageing is a minimum of 3 to 4 years for the “Cuvée de Réserve” and up to 16 years for the special cuvée “Les Hauts des Clos du Mont”.

### REST PERIOD AFTER DISGORGING

Adrien and his father also pay particular attention to the resting time after disgorging. After disgorging, the wines stay between 8 and 12 months in the Fallet Dart cellars to produce a wine ready to taste with an ageing potential of 2 to 5 years.



## RECOGNITION

### A HIGH-QUALITY CHAMPAGNE RECOGNIZED BY NUMEROUS AWARDS

Since 1989, the Estate has received distinctions from several international wine competitions, among them : the Brussels Worldwide Contest, the Decanter World Wine Awards, the Concours Général Agricole de Paris, the International Wine Challenge (IWC), and Vinalies Internationales. For the last 30 years, Champagne Fallet Dart has been honored with over 220 medals and two Awards of Excellence for the quality of its champagne.

Guarantees of quality, this consistency through the years places Champagne Fallet-Dart among the most recognized champagne producers.

### THE AMBASSADORS

Francine, Dominique, and Elise Fallet embody the feminine energy of Maison Fallet-Dart. With passion, they also ensure the quality of customer service and manage the marketing of the champagnes.

Complementing the work in the vineyards and the winemaking, they bring a refined and demanding vision to the brand's development in France and internationally.



## CUVÉE DE RÉSERVE BRUT & DEMI-SEC

This champagne, reflects the roundness and fruitiness of the Meunier, predominant grape in this blend. A touch of Pinot noir brings body, structure and power to the champagne. Expressive and fruity, it reveals notes of fresh pear, peach and apple.

### WINE PAIRING:

Round and fruity, this champagne can be appreciated at any occasion, especially as an aperitif, accompanied by puff pastries with goat cheese, breadsticks with a cream, tuna and chive spread, or avocado and finger lime creams.



Blending: Meunier 70%, Pinot noir 30%

Fermentation: Alcoholic and malolactic fermentations in stainless tanks and french oak barrels

Ageing: 3 to 4 years (minimum)

Rest period after disgorging: 8-12 months

Ageing potential: 3 years



## GRANDE SÉLECTION BRUT

The “Great Selection” is a wine that elegantly reflects the power and long finish of the Pinot noir. A touch of Meunier and Chardonnay contributes to the complexity of this champagne.

Its period of maturation in the cellar reveals aromas of candied fruits and fruity notes such as apple and peach.

### WINE PAIRING:

The power and long finish of this champagne make it the perfect match to “gourmet” appetizers: Brie de Meaux, gougères, honey and goat cheese macarons, but also with white meats such as creamed veal with mushrooms.



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

Fermentation: Alcoholic and malolactic fermentations in stainless steel tanks and french oak barrels

Ageing: 5 years (minimum)

Rest period after disgorging: 8-12 months

Ageing potential: 4 years



## ROSÉ BRUT

Produced from Meunier and Pinot noir, this blend of “macerated” pink champagnes has a pretty light copper color and flavors of strawberry, cherry and pink grapefruit.

This wine plays in the category of thin and supple pink champagnes to be enjoyed for its fruity youth.

### WINE PAIRING:

Its light oaky aroma and its notes of summer fruits make this champagne the perfect match to appetizers and tangy desserts.

This Rosé brut with its stronger tannins, enhances charcuteries.

It also pairs well with fruity dishes: lime and raspberry cheesecake, red fruit tiramisu, exotic fruit salads.



Blending: Meunier 60%, Pinot noir 40%

Fermentation: Alcoholic and malolactic fermentations in stainless steel tanks and french oak barrels

Ageing: 4 years (minimum)

Rest period after disgorging: 8-12 months

Ageing potential: 2 to 3 years.



## MILLÉSIME BRUT

This champagne reflects the particular character of one very good harvest year - the rare years of near perfect growing conditions.

The Chardonnay grapes, which come from the favorite section of the Fallet-Dart vineyard “Les Malivas” bring to the Brut Millésime freshness and outstanding aromatic finesse.

The finest Pinot noirs are also part of this blend. In part turned to wine in oak barrels, this champagne confirms a complex taste and genuine elegance with fresh and brioche-like aromas.

### WINE PAIRING:

This vintage champagne, with its light notes of dried fruits and its freshness, can be enjoyed on its own or matched with white meats, fish and cooked shellfish : fillet of sole with orange zest, dill-marinated salmon, pan-fried scallops.



Blending: Chardonnay 70%, Pinot noir 30%

Fermentation: Alcoholic and malolactic fermentations in stainless steel tanks and french oak barrels

Rest period after disgorging: 8-12 months

Ageing potential: 5 years



## MILLÉSIME EXTRA-BRUT

This Champagne, mostly composed of Chardonnay, develops aromas such as freshly pressed white grapes and citrus. Many years of maturation and a low dosage reveal the potential of this outstanding Cuvée.

### WINE PAIRING:

This vintage champagne with a low “dosage” will perfectly complement a meal. It goes well with Japanese dishes like sushis, but also with oysters and goat milk cheeses.



Blending: Chardonnay 70%, Pinot noir 30%

Fermentation: Alcoholic and malolactic fermentations in stainless steel tanks and french oak barrels

Rest period after disgorging: 8-12 months

Ageing potential: 5 years



## LES HAUTS DES CLOS DU MONT

Facing south-east on the banks of the Marne river, “Les Hauts des Clos du Mont” plot is an exceptional terroir. Made with one year harvest from this historic plot (former property of the Diocese of Soissons), “Les Hauts des Clos du Mont” is vinified in oak barrels. This process allows a slow evolution of aromas and brings a creamy woody touch and a pleasant long finish. A long maturation on lees gives notes of dried fruits, honey, fresh butter.

### WINE PAIRING:

This complex and mature wine can be served with meats (beef stew, tournedos Rossini) and dishes with sauces made with chanterelles or truffles. It will pair harmoniously with aged Comté or Brie Noir cheeses.



Blending: Chardonnay 90%, Pinot noir 10%

Fermentation: Alcoholic and malolactic fermentations in french oak barrels

Rest period after disgorging: 8-12 months

Ageing potential: 5 years



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