



### Story of the wine:

Champagne Yves Jacques is a family-run estate founded in 1932 and based in Baye, within the Coteaux du Petit Morin. Over four generations, the estate has grown to encompass vineyards across several key areas of Champagne, including the Marne Valley, Côte des Blancs, and the Aube. The house works with a balanced range of Meunier, Chardonnay, and Pinot Noir, reflecting the diversity of its vineyard holdings.

Eponyme is a terroir-driven cuvée that brings together Pinot Noir from the Sezannais slope with Chardonnay from the Les Enseignes vineyard. Vinified and aged in oak, it reflects a more structured, textural style within the range, with extended ageing on lees and long bottle maturation before disgorgement. Sustainable viticulture practices are central to the estate, supported by VDC and HVE certifications, with a focus on expressing site and preserving balance in the finished wines.

### Varietals:

60% Pinot Noir, 40% Chardonnay

Champagne, France - Sezannais (Pinot Noir) and Côte des Blancs (Chardonnay)

### Method of Production:

Base wines are vinified and aged for 9 months in oak barrels (a small selection of barrels), followed by secondary fermentation in bottle. The wine undergoes full malolactic fermentation. It is then aged on lees for a minimum of 72 months before disgorgement, with a dosage of 7 g/L (brut style).

### Descriptions for Wine List:

Complex and refined, showing aromas of orchard fruit, citrus peel, and toasted brioche, alongside subtle notes of almond, spice, and oak influence. The palate is structured and balanced, with fine, persistent bubbles, layered fruit, and a creamy texture supported by fresh acidity, leading to a long, elegant finish with mineral and lightly toasty nuances.

