

CHAMPAGNE VAUCELLE



CHAMPAGNE VAUCELLE, THE PREMIUM BRAND OF MAISON THOMAS CHEURLIN

« Concerned with the heritage of the house across generations, my goal remains to create champagnes that reflect my image and philosophy with a simple motto : to craft authentic champagnes, close to nature and our terroirs.

That is why I wanted to create a brand where I could do this while preserving the family traditions, and that is exactly what you find with Champagne Vaucelle. » – **Thomas CHEURLIN, February 2025**

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Champagne VAUCELLE is made up of a range of six champagnes, suitable for all types of palates and moments of consumption, both classic champagnes and vintages each having their own personality (aging under wood, rare grape variety, longer aging on lees, vintage...).
The grapes come exclusively from our vineyards; we are true "Recoltant-Manipulant".



CHAMPAGNE VAUCELLE - Maison Thomas CHEURLIN
17 Grande Rue, 10110 Celles-sur-Ource - +33 (0) 03 25 38 50 26
contact@cheurlin.fr - www.champagne-vaucelle.fr

RP Paris : VINCONNEXION Int
+33 (0)6 22 60 14 15 -vinconnexion@vinconnexion.com - www.vinconnexion.com

CHAMPAGNE VAUCELLE



✦ THE CREATION OF THE CHAMPAGNE VAUCELLE BRAND

A CHAMPAGNE HOUSE FROM FATHER TO SON FOR 10 GENERATIONS :



Our champagnes are made in the most faithful tradition of **Maison Thomas CHEURLIN**. Their elegance, their fine bubbles and the very careful vinification work are recognized. The main idea is always to produce authentic champagnes, **highlighting the richness of the terroir of the Côte des Bar**. With production on a human scale, we wish to maintain a balance between tradition and innovation, promoting family heritage while meeting the modern demands of champagne lovers. Each bottle embodies nearly 350 years of history, passion and excellence. Our family house which finds its deep roots in the wine-growing history of the region, the Maison Thomas CHEURLIN is recognized in great institutions (French Embassy around the world, French ministry, and some others) for its refined cuvees and its commitment to preserving an exceptional wine heritage. Founded at the end of the XVIIth century, it represents several years of tradition and know-how passed down from generation to generation: **the CHEURLIN family** settled in Celles-sur-Ource, a village located in the Côte des Bar, and devoted herself to the cultivation of vines. At that time, winegrowers worked mainly for larger houses or to provide still wine. The CHEURLIN family has naturally evolved towards production of champagne after the Second World War. Today, our house remains an independent, managed by the descendants of the lineage. It stands out for its commitment to practices that **respect the environment, promoting sustainable viticulture** (H.V.E or V.D.C).

THE NEW CHAMPAGNE VAUCELLE BRAND, REFLECTING THE SPIRIT OF THE HOUSE :

Our champagnes are produced mainly from traditional Champagne grape varieties: Pinot Noir, Chardonnay but also a part of Blanc Vrai (Pinot Blanc), one of the rare grape varieties. This year, we also decided to plant other grapes like Arbanne, Petit Meslier and Fromenteau in order to create champagne with a different style. They benefit from an exceptional terroir, where the soil "Jurassic Kimmeridgian" and the continental climate favor the optimal ripening of the grapes, giving the champagnes with incomparable complexity and finesse.

THE NAME 'VAUCELLE' HAS BEEN CAREFULLY CHOSEN :

The name "Vaucelle" was not chosen at random. It was the reflection of a study so that the brand **represents the heritage of the Cheurlin family, the personality of Thomas Cheurlin and the philosophy** that we wish to implement.

- ✦ Vaucelle means "**Small Parcel**" or "**Vallon/Valley**" in old Champagne language, because some cuvées are made with one specific plot of our vineyard!
- ✦ Vau/**Celle** contains the word "**Celle**", in reference to Celles-sur-Ource, the family's village of origin.
- ✦ It is also the name of a Cistercian abbey, daughter of Clairvaux Abbey and sister of Mores Abbey in Celles-sur-Ource, having a link with the history of the Champagne vineyards and the Côte des Bar.

CHAMPAGNE VAUCELLE



✦ THE RANGE



LES VALLONS :

produced with our grapes from several plots of the estate on different valleys which have a beautiful exposure (L'Ourse, La Seine and l'Arce).

- ✦ **Grape varieties** : 70% Pinot Noir and 30% Chardonnay
- ✦ **Vinification** : use of the first presses only
- ✦ **Aging** : 36 months on lees
- ✦ **Retail price** : 29.00€



LE SUCHOT :

rosé saignée method with the grapes from exclusively from the plot called "Le Suchot".

- ✦ **Grape varieties** : 100% Pinot Noir
- ✦ **Vinification** : use of the first presses only
- ✦ **Aging** : 36 months on lees
- ✦ **Retail price** : 32.00€



TERRE NATALE :

the origin of the Champagne vineyards in the Côte des Bar with the arrival of Pinot Noir thanks to the Cistercian monks in the 12th century.

- ✦ **Grape varieties** : 100% Pinot Noir
- ✦ **Vinification** : use of the first presses only. The particularity of this vintage is that part of the wine (30%) ages for one year in oak barrels
- ✦ **Aging** : 36 months on lees
- ✦ **Retail price** : 38.00€



TERRE NACRÉE :

in reference to the Côte des Bar terroir. The Grapes come from two specific plots of the estate on our "Jurassic Kimmeridgian" terroirs called "La Faucillière" and "La Loge".

- ✦ **Grape varieties** : 100% Chardonnay
- ✦ **Vinification** : use of the first presses only
- ✦ **Aging** : 36 months on lees
- ✦ **Retail price** : 38.00€



CUVÉE DES AMBASSADEURS

it is the reference of the house. It will be vintage (from 2028/2029). This cuvée is the "crème de la crème" of the house because they are selected wines strictly according to the harvest. The assembly may vary depending on the year.

- ✦ **Grape varieties** : 80% Pinot Noir 20% Chardonnay
- ✦ **Vinification** : use of the first presses only
- ✦ **Aging** : 72 months on lees
- ✦ **Retail price** : 69.00€



TERRE DE NUANCE :

numbered, limited champagne which will change every year in function of the type of champagne we want to create, hence the term NUANCES. (2000 bottles)

- ✦ **Grape varieties** : 100% Blanc Vrai (Pinot Blanc) which is one of the rare grape varieties in Champagne
- ✦ **Vinification** : use of the first presses only
- ✦ **Aging** : 60 months on lees
- ✦ **Retail price** : 45.00€

CHAMPAGNE VAUCELLE



SPECIFICITIES

The main idea of Thomas CHEURLIN is always to produce authentic champagnes, highlighting the richness of the Côte des Bar terroir: the nature of the subsoil has guided the selection of grape varieties from the Champagne region.



« Our champagnes are crafted in the truest tradition of the CHEURLIN House. Their elegance, fine bubbles, and meticulous winemaking are undeniably recognized. Each bottle embodies nearly 350 years of history, passion, and excellence. »

Thomas Cheurlin

THESE ARE ALL METICULOUS AND PRECISE STEPS IN THE JOURNEY FROM VINE TO WINE :

- ✦ **Harvesting :** The grapes are hand-picked to avoid damaging the bunches. The harvest usually takes place in September, depending on the flowering date and the maturity of the grapes.
- ✦ **Pressing :** The grapes are pressed in batches from the same cru and variety. Four presses are done per pressing.
- ✦ **Elaboration :** In spring, the winemaker performs the subtle alchemy of blending. It's a creative process where up to 10 different wines—high-quality base wines and exceptional reserve wines—are combined to achieve the perfect taste.
- ✦ **Tirage :** The blended wine is placed in its bottle, and a small amount of tirage liquor, made of wine, sugar, and yeast, is added. The wine becomes effervescent after the second fermentation and the formation of bubbles.
- ✦ **Aging :** The cuvées of the VAUCELLE brand are kept on racks for at least 36 months.
- ✦ **Riddling :** After aging, the bottles are placed horizontally on a rack and turned to extract the natural sediment.
- ✦ **Disgorging :** A dosage liquor composed of wine and sugar, adjusted for each cuvée, is added after the expulsion of the sediment plug.