

**Maison Thomas CHEURLIN is proud to present  
the new premium brand Champagne Vaucelle**



«My aim is to create champagnes that reflect my image and my philosophy, with a simple motto: to make authentic champagnes that are close to my nature and our terroirs. That's why I wanted to create a brand where I could do this while keeping the family traditions, and that's what Champagne Vaucelle is all about. »

Thomas CHEURLIN

This new range is accessible to everyone and will be available in wine shops, on restaurant tables and for export.

- 1) Vaucelle means 'small parcel' or 'valley' in Old Champagne, and some cuvées will also be parcel-based.
- 2) Vau/Celle contains the word 'Celles', in reference to Celles-sur-Ource, the family's home village.
- 3) It is also the name of a Cistercian abbey, daughter of the Abbey of Clairvaux and sister of the Abbey of Mores at Celles-sur-Ource, with links to the history of the Champagne vineyards and the Côte des Bar.

Champagne Vaucelle is made up of six champagnes, suitable for all types of palate and times of consumption, both classic champagnes and cuvées each with its own personality (ageing in oak casks, rare grape variety, longer ageing on laths, vintage...).

The name 'Vaucelle' has been specially designed to represent the heritage of the CHEURLIN family, the personality of Thomas CHEURLIN and his philosophy. « *The grapes only come from our own vineyards and plots of land, as we are harvesters and handlers.* ».



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# CHAMPAGNE VAUCELLE

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- **Les Vallons, Brut Sans Année** : produced from grapes from several plots on the estate in different valleys with good exposure (L'Ource, La Seine and l'Arce).

**Grape varieties** : mainly Pinot Noir with a hint of Chardonnay

**Winemaking**: only the first presses are used. Aged for 36 months.

**Price at the cellar**: 29.00€

- **Rosé - Le Suchot** : rosé méthode saignée with grapes coming exclusively from the plot known as 'Le Suchot'.

**Grape variety**: 100% Pinot Noir

**Winemaking**: only the first presses are used. Aged for 36 months.

**Price at the cellar**: 32.00€

- **Terre Natale, Blanc de Noirs** : the origins of the Champagne vineyards in the Côte des Bar with the arrival of Pinot Noir thanks to the Cistercian monks in the 12th century (Clairvaux Abbey and later Mores Abbey in Celles-sur-Ource).

**Grape variety**: 100% Pinot Noir

**Winemaking**: only the first presses are used. Aged for 36 months.

The special feature of this cuvée is that part of the wine (30%) is aged for a year in oak casks.

**Price at the cellar**: 38.00€

- **Terre Nacrée, Blanc de Blancs** : a reference to the Côte des Bar's terroir.

**Grape variety**: 100% Chardonnay

**Winemaking**: Only the first presses are used. Aged for 36 months. The Grappes come from two specific plots on our Kimmeridgian Jurassic terroir 'La Faucillière' and "La Loge".

**Price at the cellar**: 38.00€

- **Terre de Nuance, Blanc vrai, cuvée éphémère** : a numbered, limited cuvée that will change every year depending on the work done in the vat room, hence the term NUANCE.

- **Grape varieties**: 100% Blanc Vrai (Pinot Blanc), one of Champagne's rare varieties.

**Winemaking**: only the first presses are used. Aged for 48 months.

**Price at the cellar**: 45.00€

- **la cuvée Ambassadeurs, cuvée prestige** : this is the House reference, the "crème de la crème", because the wines are selected strictly according to the harvest. The blend may vary depending on the year.

- **Grape varieties**: 80 % Pinot Noir, 20 % Chardonnay

**Winemaking**: only the first presses are used. Aged for 60 months.

**Price at the cellar**: 69.00€



A Champagne House handed down from father to son for 10 generations:

*Our champagnes are made in the most faithful tradition of Maison CHEURLIN. Their elegance, fine bubbles and meticulous winemaking are unquestionably recognised. The main idea is always to produce authentic champagnes, highlighting the richness of the Côte des Bar terroir. With production on a human scale, we aim to maintain a balance between tradition and innovation, enhancing the family heritage while meeting the modern demands of champagne lovers. Each bottle embodies almost 350 years of history, passion and excellence.*

A family Champagne house with deep roots in the region's winegrowing history, Maison Thomas CHEURLIN is renowned for its refined cuvées and its commitment to preserving an exceptional winegrowing heritage, combining ancestral know-how with modernity. It represents several centuries of tradition and know-how handed down from generation to generation: the CHEURLIN family settled in Celles-sur-Ource, a village in the Côte des Bar region, at the end of the 7th century and devoted themselves to growing vines. At that time, winegrowers worked mainly for larger houses or to supply still wine. The CHEURLIN family naturally moved into champagne production after the Second World War, with the advent of the méthode champenoise.

Today, the company remains an independent, family-run business, managed by the descendants of the family line, including Thomas CHEURLIN. It stands out for its commitment to environmentally-friendly practices, favouring sustainable viticulture.

VAUCELLE champagnes are mainly made from the traditional Champagne grape varieties: Pinot Noir and Chardonnay, but also a proportion of Blanc Vrai (Pinot Blanc), one of the rare varieties. They benefit from an exceptional terroir, where the Jurassic Kimmeridgian soil and continental climate favour optimal ripening of the grapes, giving the champagnes incomparable complexity and finesse.

