

Article: Champagnes Marteaux Guillaume  
Author: Leticia Oliveira  
Photographies: CMG

# Biology of bubbles

It was in 2003, after completing his oenology studies, that Guillaume gradually took over part of the family business. From 75 ares at the start to 8 hectares today, Guillaume has been able to develop the farm thanks to his entrepreneurial spirit and as a multidisciplinary autodidact.

Sensitive and concerned about his terroir, the Earth in general as well as the energies surrounding him, Guillaume made the choice, a few years ago, to convert his activity into organic and biodynamic viticulture. Its vines have been cultivated without synthetic chemicals since this beginning of conversion.



**WHERE IS THE ESTATE LOCATED GEOGRAPHICALLY**

The Marteaux Guillaume estate took root in Bonneil, a small village listed as a UNESCO World Heritage Site, south of the Aisne and at the western end of the Champagne region. Nestled in the hollow of a circus of hills, the estate reveals a strong and unique terroir. Located in the Marne Valley, this natural amphitheater allows the vine to find all its needs to flourish there thanks to the diversity of the soils. The vineyard thrives on clay-silt, clay-limestone, marl and clay soils. A vein of sand crosses a slope of the vineyard, adding diversity to the local terroir and giving the wines complex and original characteristics. Thanks to this natural amphitheater with a drop of 120 meters and its ideal South/South-East exposure, the vines grow sheltered from the prevailing winds and produce ripe, tasty grapes. With its vines resulting from the massal selection, the grape variety mainly established on the terroir is Pinot Meunier, which today thrives with Pinot Noir and Chardonnay. At that time, the village was already renowned for its famous white wines, appreciated by the nobility of the region.

Here is the domaine Marteaux Guillaume, in Bonneil, in Champagne region. Here, Nature gives ripen and complex aromas to the grapes. The vineyard was planted in sélection massale by Guillaume's ancestors and is today in Organic Conversion (BIO) for the 3rd year. In winter, they start to work in Biodynamie - labelling in process with Biodivin. 100% home-made wines: aware, still observing and listening to nature, the produce of high quality wines, as natural as possible, expressing highly their terroir.



Initially, Marcel MARTEAUX, Guillaume's grandfather, was a cooperative member. Then he diversified and became a nurseryman specializing in the production of Champagne vine plants, for nearly 20 years. It is he who will transmit this know-how that is the mass selection, today taken over the generations. Marcel weaves strong ties with his brother-in-law, Gilbert RENARD. Both form an inseparable pair in the city as well as in the vineyard, and together develop the "nursery" activity. Between them, they transmit the taste of the trades of the Earth to Joël, the son of Marcel and father of Guillaume. Later, Joël MARTEAUX and his wife Catherine, then winegrowers-cooperators, were influenced by the impulse for independence of their son Guillaume. In 1996, they therefore became maker-vintner and decided to produce a 100% house champagne.



**BLANC DE BLANCS, WHITE WINE FROM WHITE GRAPES**  
 Harvest : 2017 + 25% perpetual reserve  
 Aging : 5 years on the lees  
 Mono-varietal, Chardonnay : 100%  
 Vines located in Bonneil and Charly-sur-Marne  
 Ground(s) : clay-limestone, sand  
 Dosage (grape sugar): 1g/liter  
 Sulphites: 48mg/liter  
 No malolactic fermentation  
 Unfined wine  
 Vinification : stainless steel tank + 58% oak barrel  
 3500 Bottles



**TELL US MORE ABOUT THE MAISON**

Our house is a story and a heritage in the broadest sense. Thanks to the grassing and the addition of natural compost which allow the soil to have this precious balance and this famous wealth that is biodiversity and which happens to be a point of honor for the estate. Thanks to the mass selection put in place by the first generations of the Marteaux estate, the family has cultivated a healthy, robust vineyard, with good immunities, allowing it to be as close as possible to nature. It is also a human adventure and daily teamwork. Our employees have been supporting us faithfully for years:  
 -Christelle is the queen of meticulousness. She pampers our vines every day, summer and winter, with love and dedication for 30 years!  
 -Lewent is the passion of youth. Always willing and enthusiastic to discover and learn every facet of the job. For nearly 10 years, he has been fine-tuning his experience alongside Guillaume.  
 -Chrystal is versatility. Energetic and rigorous, she is the one who welcomes you, prepares your orders faster than her shadow and manages the communication of our brand.



Bonneil is a beautiful small village in the West part of Vallée de la Marne. This village was one of the 3 pilot-villages to register Champagne Région on the Unesco Heritage List! Nestled in a hollow of a valley, and surrounded by the vineyard hung on steep hills, Bonneil and its natural amphitheater reveal a high terroir. In this piece of heaven takes place an ode to Earth: sheltered from wind, vines delight of limestone clay and marl soil.





#### BLANC DE BLANC FROM THE GLASS

**Tasting:** Fine bubbles, a golden color with slightly green reflections, a fine and mineral nose, aromas gourmet, powerful and fine citrus fruits will delicately fill your mouth. The clay-limestone soils and sand compounds bring it matter and body, while in finesse, without weighing it down.

**Food & champagne pairings:** This complex Blanc de Blancs will sublimate a fish with butter sauce, a dish of oyster langoustines or other seafood, white meat or creamed veal. It also goes very well with cheeses such as Comté aged 18 to 24 months. Treat yourself !



#### CHAMPAGNE CREATION IS ALSO ABOUT BLENDING

The vinification is done naturally with a very low content of sulphites, the right minimum in order to protect our champagnes, as well as a vinification without malolactic fermentation, which allows long ageing. Give the champagne time to mature by allowing it to age on fine lees for between 4 and 8 years in our cellars. Our perpetual reserves, which have been dormant for twenty years in their vats, are a link, a connection between our different non-vintage cuvées. »After all, don't we say that the old wine teaches the youngest to age?«

#### WHAT ABOUT THE HARVEST

In Champagne, the harvest is done exclusively by hand. The fragile grapes are delicately handled and pressed very quickly just after cutting. Maximum 4 hours after picking, the harvest is therefore gently pressed, as slowly as possible in order to keep the best of the grapes.

#### BIOLOGY CONTINUES IN THE WINERY

We are keen to practice gentle vinification and spontaneous fermentations, without inputs (apart from homeopathic doses of natural sulphur) and using native yeast strains. Without artifice and nature, the MARTEAUX Guillaume house strives to use very low doses of sulphites. The vinification is done in connection with the seasons, the moons, the meteorological influence and the atmospheric pressure. The wines are respected, they are not heated: which also reduces our environmental impact. We do not carry out malolactic fermentations within the estate, this allows us to keep the acids lively: tighter wines improve marvelously well during long ageing. In the basement of the vat room, a through telluric vein influences vat n°1: the yeasts of this vat remain constantly in suspension.

#### NOTHING IS DISREGARDED AT THE END

Attentive to the wine cycle, we do carry out the bottling on sunny days. Indeed, on a clear day, so is the wine. Finally in Champagne, consistent with the words of Lavoisier „Nothing is created, nothing is lost, everything is transformed“, the valorization of by-products is total:

- The aignes will be distilled, used for cosmetics and then as fuel.
- Grape seeds will produce oil and then cosmetic exfoliants.
- Harvest surpluses will be distilled to make ratafia, for example...

#### AND FINALLY IN THE CELLAR

Our park of Sessile oak barrels continues to grow little by little. Here the woody imprint in the champagne is not sought after. It is rather the exchange of air between the natural materials, wine/wood, and therefore the micro-oxygenation which are, in our eyes and our taste buds, very interesting. Each cask brings its unique personal touch: the aromas developed are very different in each cask and oh so exciting. Moreover, always in search of novelty, experimentation and difference, we have incorporated a sandstone jar into our park of oak barrels, in order to let a cuvée age there.



- No synthetic chemical weedkiller
- Mechanical tillage
- 100% homemade plant decoctions
- Biodynamic preparation in the copper dynamizer: 500, 501 and Maria Thun
- Herbal treatments
- Homeopathy
- Addition of natural compost
- Grinding of vine shoots for soil nutrition
- Creation of biodiversity reserves: insect hotels, planting of orchards around the vines (agroforestry), unmown areas, etc.