



CHAMPAGNE

FALLET DART

— VIGNERONS DEPUIS 1610 —

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 wine.

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

Winegrowers-Winemakers (Récoltant-Manipulant - RM letters on the label), they work on some twenty hectares of vines using integrated vine growing methods, harvest their grapes with care, create, bottle and sell their champagnes themselves on their estate. 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 some twenty hectares, 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.

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.

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”* 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.*



“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 father to son.

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.

AGING 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 aging 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 aging potential of 2 to 5 years.



17
Les C'Pos du Mont
Vendange
2006

CHAMPAGNE
FALLET DART
VIGNERON DEBIS 1900

CHAMPAGNE
FALLET DART
LES DEPOSES 1900

RECOGNITION

A HIGH-QUALITY CHAMPAGNE RECOGNISED BY NUMEROUS AWARDS

Since 1989, the Estate has received distinctions from several international wine competitions, among them : the Brussels Worldwide Contest, the Concours Général Agricole de Paris, the International Wine Challenge (IWC), and Vinalies Internationales, the Wine Enthusiast, the Decanter World Wine Awards.

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.





Francine & Dominique FALLET

The Ambassadors





The image features a minimalist design with thin, dark grey lines forming L-shapes in the top-right and bottom-left corners. The top-right corner has a horizontal line extending from the left and a vertical line extending downwards. The bottom-left corner has a horizontal line extending from the right and a vertical line extending upwards.

Explore our range of
CHAMPAGNES

RESERVE COLLECTION

CUVÉE DE RÉSERVE BRUT & DEMI-SEC



This champagne perfectly 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 evokes notes of fresh pear and white peach with a hint of honey-suckle in the finish.

Wine pairing, our suggestions:

Round and fruity, this champagne can be appreciated at any occasion, especially as an aperitif, accompanied by goat cheese puff pastry nibbles, avocado mousse with chunks of salmon verrines, or simply with breadsticks dipped in a creamy tuna dip.

Blend: Meunier 70%, Pinot noir 30%

Fermentation: Alcoholic and malolactic fermentations in stainless and enameled steel tanks

Aging: 3 to 4 years (minimum)

Rest period after disgorging: 8-12 months

Aging potential: 3 years

RESERVE COLLECTION

GRANDE SÉLECTION BRUT



The “Great Selection” is a wine that elegantly reflects the power and long finish of the Pinot noir, predominant grape in this blend. 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, almonds, hazelnuts, and fruity notes such as green apple and peach.

Wine pairing, our suggestions:

The power and long finish of this champagne make it the perfect match to “gourmet” appetizers: brie de Meaux gougères, honey and goat cheese macaroons, but also with dishes in sauce such as creamed veal with mushrooms.

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

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

Aging: 5 years (minimum)

Rest period after disgorging: 8-12 months

Aging potential: 4 years

RESERVE COLLECTION

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, our suggestions:

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; smoked ham, Grison beef, Iberian dried meat, excellent also with fruity desserts; lemon and raspberry cheesecake; summer fruits tiramisu; exotic fruits salad.

Blend: Meunier 60%, Pinot noir 40%

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

Aging: 3 to 4 years (minimum)

Rest period after disgorging: 8-12 months

Aging potential: 2 to 3 years

VINTAGE COLLECTION

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, our suggestions:

This vintage champagne, with its light notes of dried fruit and its mineral freshness, can be enjoyed on its own or matched with white meats, fish and cooked shellfish or marinated salmon with dill, fried scallops or rabbit cooked in a basil sauce.

Blend: 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

Aging potential: 4 to 5 years

Current vintage: please, contact us

VINTAGE COLLECTION

MILLÉSIME EXTRA-BRUT



The last release among Fallet Dart's range, the "Millésime Extra-Brut" is the achievement of a work toward purity and freshness. 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, our suggestions:

This vintage champagne with a low "dosage" gives a sharp fresh sensation in the mouth. It goes well with Japanese dishes like sushis, but also with oysters and goat milk cheeses.

Blend: 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

Aging potential: 4 to 5 years

Current vintage: please, contact us

SPECIAL COLLECTION

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 and caramel to this “cuvée”. The bubbles are fine and delicate, the color straw-yellow.

Wine pairing, our suggestions:

This complex and mature wine can be served with beef, medallions and tournedos, or with dishes in a wild mushroom sauce. This champagne goes wonderfully with hard mature cheeses such as Comte or farmhouse cheddar.

Bottled: 2005

Blend: Chardonnay 90%, Pinot noir 10%

Fermentation: Alcoholic and malolactic fermentations in french oak barrels

Rest period after disgorging: 8-12 months

Aging potential: 5 years

LIQUEUR & SPIRITS COLLECTION

FINE DE LA MARNE

Produced by distillation of champagne wine, under our care in our cellars, this brandy develops delicate aromas of wood and vanilla. Delicious on ice-cream or on its own according to your taste. To be appreciated in front of a log fire in the winter or after a barbecue in the summer: a wonderful liqueur typical of the Champagne region.

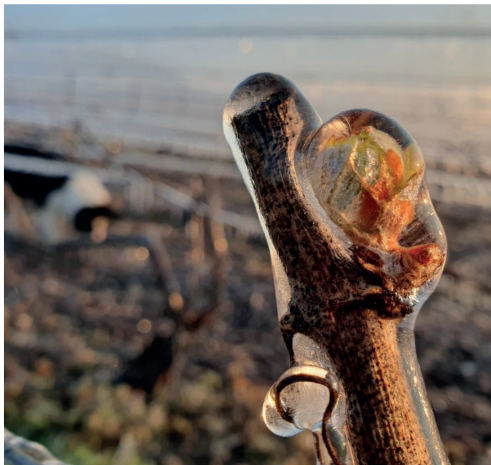
MARC DE CHAMPAGNE

Produced by distilling the “Aignes”, (the grape skins after they have been pressed), under our care in our cellars, this brandy has a silky texture and aromas of pear and caramel. A wonderfully aromatic brandy that will develop many subtle aromas.

RATAFIA

Ratafia is a liqueur made from freshly pressed grape juice and Fine de la Marne. The wine making process of Ratafia is exclusively carried out under our care in our cellars. Two years in oak casks in our cellars give it its beautiful amber colour and smooth texture.





Champagne



de A à Z !...



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Alcohol abuse is dangerous for health, please drink with moderation

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