

HOUSE FOUNDED IN  
CHÂLONS-EN-CHAMPAGNE



*Louis*  
**BALINCOURT**  
CHAMPAGNE

FAMILY CHAMPAGNE HOUSE  
& CELLARS SINCE 1804





# A GREAT TALE WRITTEN IN CHAMPAGNE'S CHALK SINCE 1804

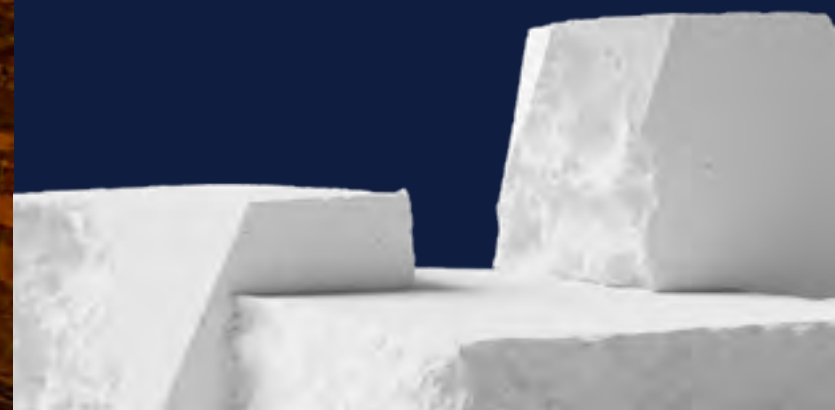
To ensure optimal maturity, the house conceals a real treasure "an underground old chalk quarry", operated in medieval times to supply stone for the construction of houses and churches.

This magnificent Gallo-Roman chalk pits 30 meters underground, which form part of the Coteaux, Houses and Cellars of Champagne inscribed on the UNESCO World Heritage List was then used for Champagne winemaking and ageing purposes.

The galleries (representing a storage capacity of 2 million bottles) are now used as cellars for the best Balincourt vintages. It insure our Champagne to be stored safely from sunlight at a constant temperature (50 ° F) and humidity.

Elaborated with the same high standards of the greatest champagnes, this range is distinguished by it's rich and complex aromas, elegant bubbles as well as it's delicate finish.

Nowadays, Champagne Balincourt is owned and operated by the Meyblum family.







**At Balincourt  
we are focused  
on producing  
high quality  
Champagne  
while preserving  
a world Heritage  
Site for the next  
generations.**

Erik Meyblum - Owner





# A NOBLE HERITAGE



*Claude Guillaume Testu Marquis de Balincourt Marechal de France*

The **Testu de Balincourt** family is descended from French nobility and has its roots in Anjou, Picardy and Champagne. The name Testu alludes to the dogged fighting spirit of the family's ancestors, many of whom were in the army. One example is Louis Testu. A cavalry brigadier, he became a commander and was made a **Knight of the Order of Saint Michael** in 1620.

The duties he performed at court as well as the advice he gave to the kings of France earned him his rise to the nobility in 1625 as secretary to **King Louis XIII**. The title of **Lord of Balincourt** was granted to him in July of the same year. As a token of gratitude for his loyalty and bravery, the king also gave him some land in Marne, birthplace of the **Champagne Louis Balincourt**.



*Louis Testu, Lord of Balincourt*







# BRUT - SEDUCTION



## Louis BALINCOURT CHAMPAGNE

### Appellation

PDO: Champagne

### Grape

Pinot Noir, Meunier and Chardonnay

### Origin

Marne Region

### Soil

Clay-schist, rocky and calcareous clay

### Winemaking

Thermoregulated in steel vats at a low temperature to preserve freshness, fermentation on fine lees, cellared for at least 2 years. disgorgement 4 months before being marketed.

### Wine tasting

Bright golden color. A subtle and elegant combination of lively primary fruit, gorgeous citrus with tropical fruits showing hints of slightly roasted almonds. This wine is smooth and onctuous. Fine bubbles with a creamy texture.

### Food pairing

Goes well with cold modern and dynamic starters based on raw white fishes, with entremets, salmon or caviar on toast and sweet or salted glasses.

### Serving temperature

To serve at 44°F

# BRUT - PREMIER CRU



## Louis BALINCOURT CHAMPAGNE

### Appellation

AOP Champagne Premier Cru

### Grape

Pinot Noir, Meunier and Chardonnay

### Origin

Marne Region – Premier Cru villages

### Soil

Clay-schist, rocky and calcareous clay

### Winemaking

Thermoregulated in steel vats at a low temperature to preserve freshness, fermentation on fine lees, cellared for at least 2 years. disgorgement 4 months before being marketed.

### Wine tasting

Golden yellow color with green highlights. A vibrant intensity with green apple, citrus fruits and white flower notes. Fresh minerality topped by elegant blond notes (brioche, fresh nuts). Delicate and persistent bubbles.

### Food pairing

Ideal as an aperitif or on a buffet.

### Serving temperature

To serve at 44°F



# BALINCOURT'S CHALK QUARRY FACTS:

- Coteaux, Houses and Cellars of Champagne inscribed on the UNESCO World Heritage List
- 2000 years old
- Champagne ageing since 1804
- 30 meters / 98 feet underground
- Temperature: 10° C / 50° F
- Humidity: 99%
- Storage Capacity: 2.000.000 bottles
- UNESCO World Heritage Site since 2015





# BRUT - BLANC DE BLANCS



## Louis BALINCOURT CHAMPAGNE

**Appellation**  
PDO Champagne

**Grape**  
100% Chardonnay

**Origin**  
Marne Region

**Soil**  
Silty clay, calcareous clay

**Winemaking**  
Thermoregulated in steel vats at a low temperature to preserve freshness, fermentation on fine lees, cellared for at least 2 years. disgorgement 4 months before being marketed.

**Wine tasting**  
Splendid pale yellow golden color with brilliant reflections. Expressive nose of great purity. Structured and rich mouth evokes white-skin fruits with a subtle chalky minerality enhanced by fine and persistent bubbles.

**Food pairing**  
An accomplished cuvée for connoisseur and high gastronomy.

**Serving temperature**  
45 to 50°F



**ROSÉ-  
BRUT**



*Louis*  
**BALINCOURT**  
CHAMPAGNE

**Appellation**  
PDO: Champagne

**Grape**  
Pinot Noir, Chardonnay

**Origin**  
Marne Valley

**Soil**  
Clay-schist, rocky and calcareous clay

**Winemaking**  
Thermoregulated in steel vats at a low temperature to preserve freshness, fermentation on fine lees, cellared for at least 2 years. disgorgement 4 months before being marketed.

**Wine tasting**  
Pale rosé robe and fine bubbles. Intense nose revealing perfectly hints of red strawberries, featuring flavors of lush red berries.

**Food pairing**  
It is perfect for sophisticated snacks such as cream scones, Macarons and strawberry Charlotte. It also matches well with other savory aperitif nibbles at any festivity.

**Serving temperature**  
To serve at 44°F





# CONTACTS



## CHAMPAGNE BALINCOURT SAS

**Production and Storage:**  
14 rue Basse de Compertrix  
51000 Châlons-en-Champagne

**Export Branch:**  
MVP Wines SARL  
2 rue des Lavandes  
34970 Lattes

Tel: +33(0) 4.67.02.40.40  
[contact@champagnebalincourt.com](mailto:contact@champagnebalincourt.com)

**ONLINE SHOP**  
[shop.balincourt.com](http://shop.balincourt.com)