

CHAMPAGNE CORDEUIL PERE ET FILLE

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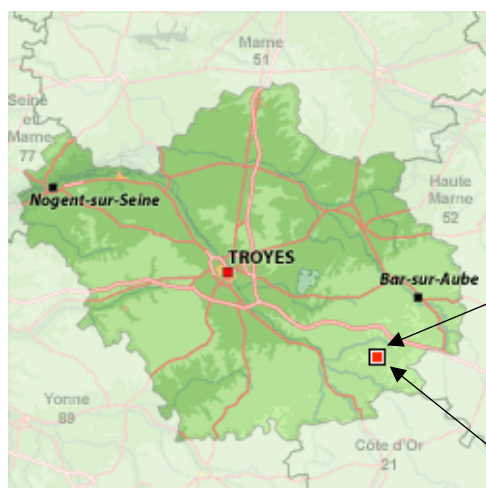
News...

Who are we ?

Champagne Cordeuil Père et Fille is a typical champagne estate located in Noé-les-Mallet, a Champagne village in North-Est of France, especially in the well-known area of « Côte des Bar ».

Our familial exploitation is cherished by the third generation of passionate winegrowers.

Moreover, our 5 hectares winery obtained the organic certification in 2015.



2 Rue de Fontette,
10360, Noé-les-Mallets



Don't hesitate to visit us and testing our champagne on our cellar, we would be happy to receive you.

Find our range of champagnes



Brut tradition
Extra brut
Brut rosé
Brut réserve
Demi-sec
Chardonnay
Vintage 2006
Vintage 2004
Organic vintage 2015
Cuvée sensation

Some Champagnes of our range has been rewarded.

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Handling Harvesting



Extra Brut

100 % pinot noir

This Champagne have a golden robe. The effervescence be powered by fine bubbles which create a delicate cordon.

The nose of this cuvée is complet. Indeed, this is dominated by cake notes, biscuits and candied apricots. There are also some cocoa flavours.

The palate is reveals candied yellow fruits like the reine-claude with spiced flavours nuts. This champagne is well balanced with a good structure supported by melted tenins.

This champagne received a silver medal at the Independent Winegrower's Competition.



Awarded at the Singapore Awards2021



Vintage 2006

50% Pinot noir
50% Chardonnay

With a gold robe, this Millésime offers Viennese cake notes. Its arrival on the palate will still be tonic and very fresh too. Then, some dried fruits tastes get revealed and even roasted hints, to end with a little bitterness touch.

In this perfectly balanced Champagne, the Chardonnay's delicacy is predominant. It will be marvellously associated to a meal served with sauces.

Selected at the Hachette Wine Guide 2019



This Champagne have also an article from the newspaper.

Le Monde :
« En Champagne, l'art délicat de l'assemblage »

Tuesday, december 15th 2020

How sweet it is have surprise like this attractive and affordable price Champagne. Located in the champagne village called Noé-les-Mallets, in the south of the Champagne region (5 hectar in organic), Gilbert Cordeuil and his daughter, Erlande do a beautiful work. Indeed, this Vintage 2006 with a preteen dynamism, these aromas ripe citrus, exotic fruits, white flowers and, on the palate, spices, questsche, currant and apricot shows it.

Very attractive.

Champagnecordeuil-perefile.com

www.lemonde.fr

Organic Vintage 2015

100% pinot noir

This amber robe with golden highlights organic champagne have a beautiful effervescence and a long-lasting cordon. Its nose is open and greedy, gets ripe yellow fruits but more specifically quetsche notes. Some gingerbread complete this expressive nose. On the palate, this champagne have a beautiful lively and fresh during the tasting. The mid-palate offers a fine volume. The final offers acidity reminiscent the lemon zest.



Awarded at :
 ~ the International Organic Awards 2021
 ~ the Singapore Awards 2021



Cuvée Sensation

60% Pinot Noir
40% Chardonnay
(2008-2009)

With a bright yellow color, your nose gets a floral and then mineral scent to finish with pastry notes. This Champagne will nicely surprise your palate with complexity, as its evolution is gradually from a very fine start in mouth, becoming powerful with structured and toasted tastes, associated to a subtle touch of liquorice. This product will be all the more appreciated if you are a connoisseur. Perfectly suitable to serve with fish or meat courses with sauce.

*Obtained ** at the Hachette Wine Guide 2020*

