

# JMSÉLÈQUE

## CHAMPAGNE





# THREE GENERATION

## HENRI SÉLÈQUE

**Henri SELEQUE, Jean-Marc's grandfather, a native of Poland, arrived with his father in France in 1925.**

Later he ran a farm with his wife Francoise Bagnost for many years. His son Richard, wanted to get involved in wine, so he planted new vineyards in Pierry and Moussy in 1965.

He sold his first bottles in 1969 thanks to the cooperative of Pierry, whose president is none other than his father-in-law Jean Bagnost.

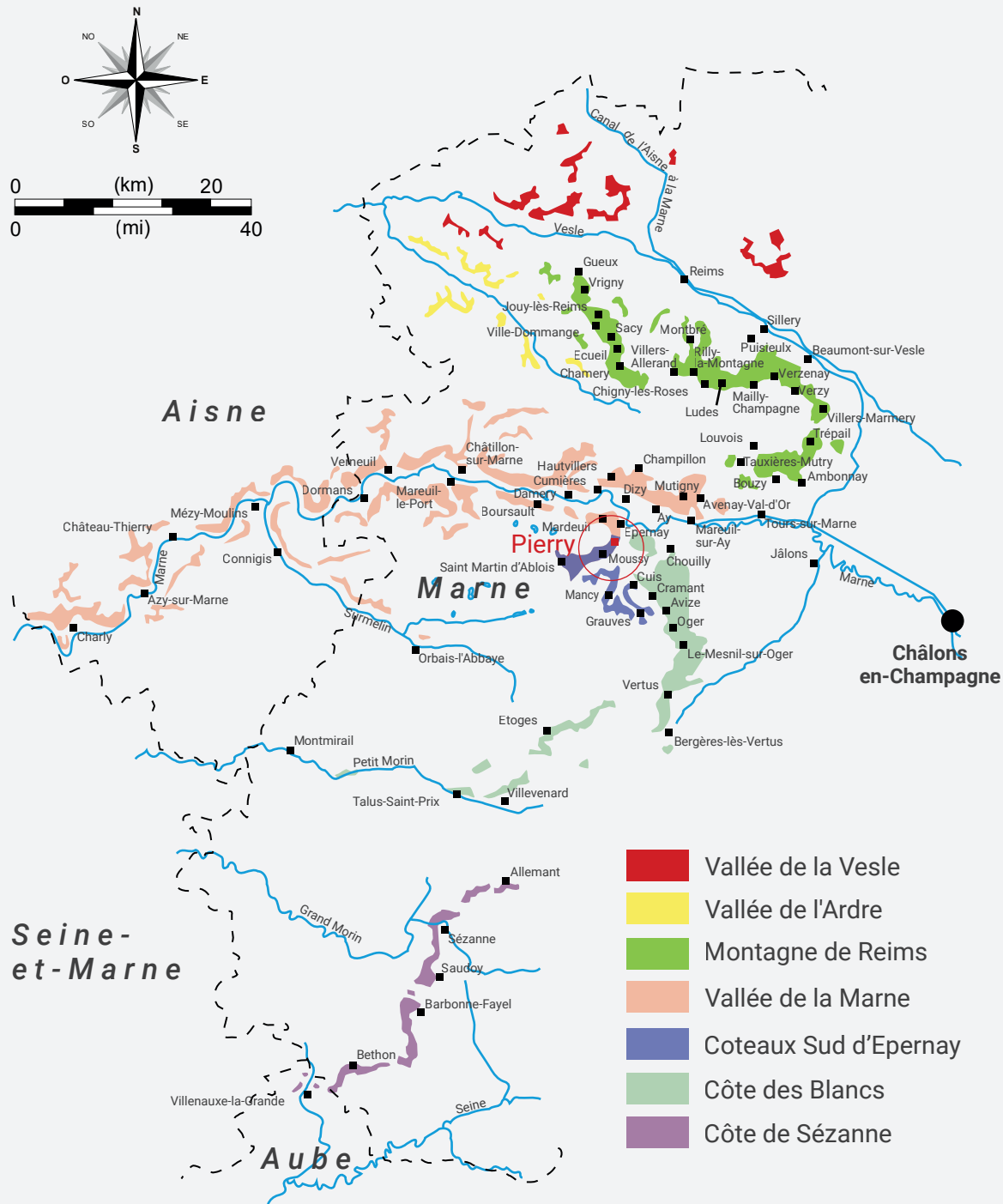
## RICHARD SÉLÈQUE

**Richard SELEQUE, Jean-Marc's father began producing his own champagne in the 1970s.** He outfitted his operation with a press, tanks, barrels, etc. Wishing to master all the stages of champagne production, he even bought his own bottling and disgorging production line. He is a true technician who still today brings all his expertise to the vineyard as well as to the cellar.

## JEAN-MARC SÉLÈQUE

**Jean-Marc SELEQUE arrived to the property in 2008,** and took over vinification. He has since shifted viticultural practices towards a more precise expression of terroir. His approach to wine is constantly evolving while maintaining a spirit of authenticity.

In 2015, with his wife, Oriane SELEQUE, they built a new winery in Pierry.



# GEOGRAPHY

Our winery is located in **Pierry**, **Premier Cru** village of the 'Vallée de la Marne', specifically in the '**Coteaux Sud**' of Epernay.





# OUR VILLAGE

## THE TERROIR

Classified 1er cru, Pierry is the first village south of Epernay. It faces the Coteaux de Cuis (Côte des Blancs) and Chavot (Coteaux Sud d'Epernay). Exposed South, the soil is loaded with flinty clay and the chalk subsoil is sometimes flush with it. Some stories tell that the name Pierry would allude to the soils full of stones (Pierre in French).

## SOME NUMBERS

109 hectares of vines planted between 80 and 200 m above sea level.  
Renowned for its Meunier with 54 hectares planted (50% from the surface). With also 35% of Chardonnay and 15% of Pinot Noir.  
10.2 °C annual average temperature (50°F).  
610 mm of precipitation per year. 1200 inhabitants.

## BROTHER OUDART

In the era of Dom Pérignon, Pierry was home to another illustrious figure in the history of Champagne. **Jean Oudart** devoted 60 years at the 'Parish of Pierry' to the earliest development, improvement, and promotion of its sparkling wines. His efforts led to the prosperity of the town and attracted the keen interest of the nobility to Pierry, where he died on May 12, 1742 at the age of 87 years.





## OUR VINEYARD

We farm **9 hectares** of vines  
across **7 villages** and **45 plots** :

Coteaux Sud d'Epernay : Pierry, Moussy, Epernay

Vallée de la Marne : Dizy, Mardeuil, Boursault

Côte des Blancs : Vertus

**50% Chardonnay / 40% Meunier / 10% Pinot Noir**

The average age of our vines is **40 ans**.

We are fortunate to work distinctive vineyards with  
strong identities that you will find in our  
single-parcel cuvees :

Les Gouttes d'Or • Pierry Premier Cru

Les Gayères • Pierry Premier Cru

Les Tartières • Pierry Premier Cru

Les Charmiers • Pierry Premier Cru

Moque Bouteille • Dizy Premier Cru

Les Frileux • Epernay Autre Cru





## A NEW WINERY

**built in 2015 in Pierry.**

We dreamed up this new installation in order to raise our wines more respectfully and qualitatively (Gravity transfer, buried cellar, high-quality press, choice of materials and equipment with low energy consumption).





# OUR PHILOSOPHY

## VINEYARD

To make a great wine, first you have to make great grapes!

Our work in the vineyard is essential.

We believe in certain principles to produce high quality grapes that will be the most natural expression of their terroir:

- Our soils are managed in order to respect the underground life, the plowing is limited and the herbicides totally proscribed.  
We prefer to let the grass grow naturally.
- Year after year, we favorise manual work, or with the help of the horse, to be closer to the plant and feel the rhythms that Nature give us.
- We apply sustainable protection against diseases, to preserve the ecosystem around the plant and provide preventive care to promote self-defense.
- Finally we take the full measure of the work done in the vintage, and the complexity of the climate, to pick the grapes at the best maturity.

## CELLAR

For a great wine, you must then respect the fruit of the vine:

- Our grapes are quickly transported to the press in refrigerated truck. The pressing occurs then slowly by gravity.
    - The juices are separated by grapes variety and plots respecting their identities. They are manipulated as little as possible and start their fermentation cycle at the earliest.
    - The containers are chosen in order to respect the profile of the wines so that they can express themselves at their best, in stainless steel vats, oak barrels of different volumes and origins, sandstone jars, etc ... -
      - Aging goes slowly, without unnecessary interventions.
- There is no fining or filtration, and we limit wine transfers.  
We age wines at their own pace and balance.



## OUR STYLE

PURITY  
MINERAL EXPRESSIVENESS  
DRINKABILITY  
BALANCE  
DELICIOUSNESS





## OUR PASSION FOR MUSIC

**Henri, Richard and I have a second common passion, Music. Henri through singing, Richard the Piano and I the Guitar.**

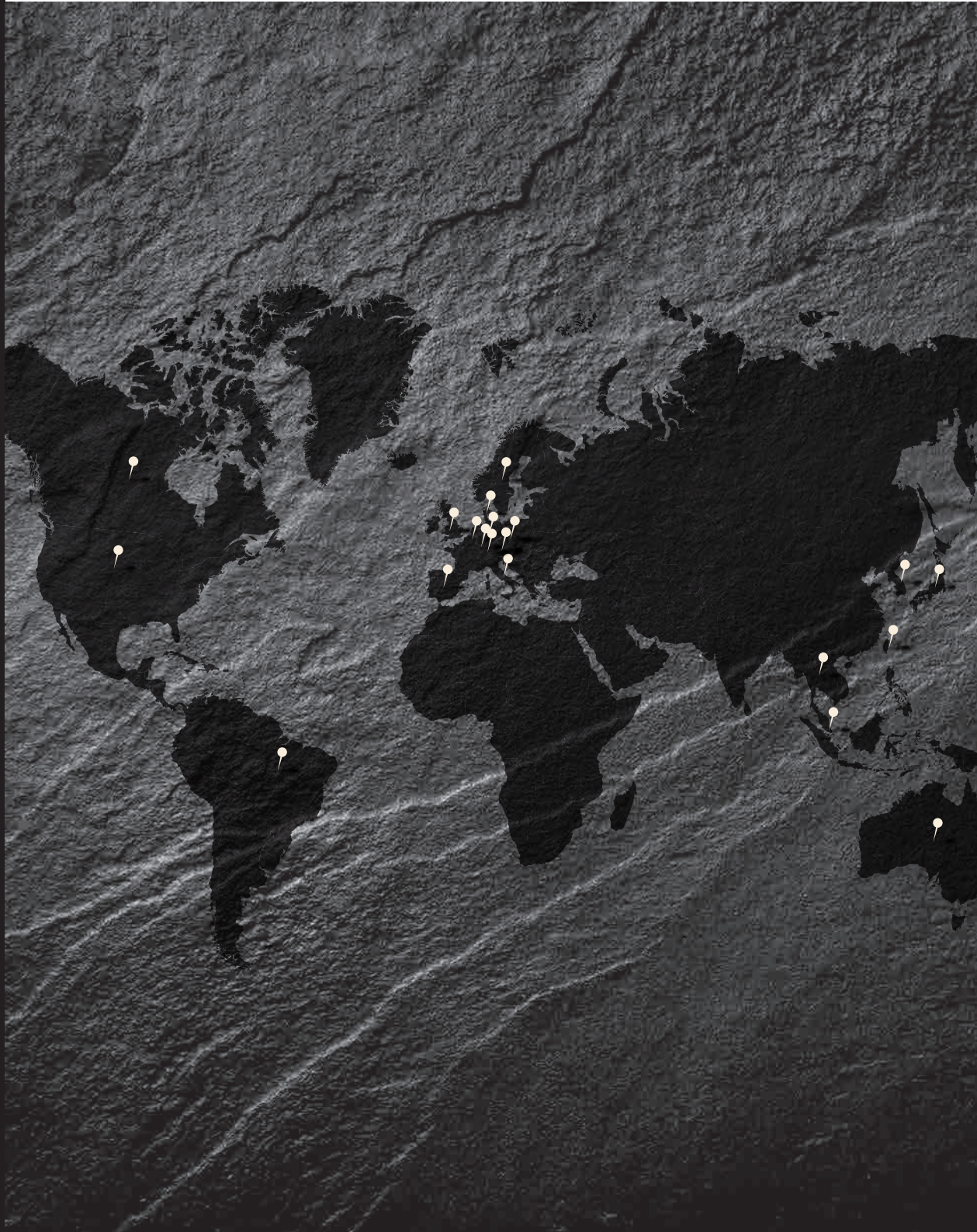
Music is an integral part of our life and the life of the winery. It is a cornerstone of our processing things in both the vineyard and the cellar. Understand the different rhythms of nature. Adapt to climate tempo. Be attentive to the musical variations of the year. Master all instruments we own. Practice a lot and start again. Be concentrated when the harvest concert takes place. Choose the right style, Rock, Jazz, Blues, Classic, .... So that each wine is expressed in harmony.

Propose a score and play it in front of you with passion.

After all, isn't Champagne the most musical of wines?

Jean-Marc Sélèque





## OUR WINES IN THE WORLD

- Allemagne
- Australie
- Autriche
- Belgique
- Brésil
- Canada
- Corée du Sud
- Danemark
- Espagne
- Finlande
- Italie
- Japon
- Luxembourg
- Pays-Bas
- Pologne
- Royaume-Uni
- République Tchèque
- Singapour
- Suède
- Suisse
- Taiwan
- Thaïlande
- États-Unis d'Amérique





Antonio Galloni  
presents

**vinous**  
explore all things wine

**Le Point**

**Gault & Millau**  
L'expert gourmand



JAMESSUCKLING.COM

 ChampagneGuide.net

*Son approche épurée, contemporaine, n'exclut pas une profonde réflexion : ce vigneron cherche une harmonie vineuse à travers des assemblages judicieux de vins vinifiés en cuve, fût et oeuf béton, avec ou sans fermentation malolactique. Nous fondons beaucoup d'espoir sur ce jeune prometteur dont la marge de progression est encore grande.*

**GUIDE DES MEILLEURS VINS DE FRANCE - 2020**

*I only saw few wines from Jean-Marc Sélèque this year, but the wines I tasted were all impressive. Year after year, these Champagnes continue to grow in both quality and personality.*

**ANTONIO GALLONI - VINOUS - 2017**

*Ce vigneron, fils de vigneron, fait partie de cette petite élite qui redresse peu à peu l'image de la viticulture champenoise. Dans le sillage, des Francis Egly, des Selosse, il élabore des champagnes en rupture très nette avec ce qui se fait le plus souvent. Ses vins sont acclamés aux quatre coins de la planète, les commentaires les plus élogieux ("rising star", "impressive") arrivent en rase-motte d'Amérique*

**EN MAGNUM - BETTANE + DESSEAUVE - MAI 2018**

*Jean-Marc Sélèque is one of the brightest young stars in Champagne !*

**JOHN GILMAN, A VIEW FROM THE CELLAR, ISSUE 69, JULY 2017**

*The newest rising star in the Coteaux Sud d'Epernay is Jean-Marc Sélèque, who has split his family's vineyards with his cousin and set up his own estate in Pierry.*

**PETER LIEM - CHAMPAGNE BOOK**

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