

Press kit



Erick Schreiber
Champagne

Nature-driven



« I built this unique story from the ground up. »

Erick SCHREIBER

The Champagne Erick Schreiber estate is located in the far south of the Champagne region referred to as the Côte de Bar (Seine Valley), 45 km south of the City of Troyes in the department of Aube. Erick cultivates 6.5 hectares of vines planted on both sides of the Seine, in the Courteron and Gyé-sur-Seine municipalities.

"I started from scratch, without borrowing from the codes of traditional Champagne estates. Passionate at a very young age, I observed nature and studied its changes. Early on, I was convinced of its infinite capacities and power. I was bold and determined, and I knew I was on the right path. And I had the sense that our story would be unique."

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01 |

Driven by a passion for soil and life

As a child in Courteron, in the Aube department, Erick developed a passion for nature and all its richness: including its subsoil, soil and vines. As a young boy in the 1970s, Erick Schreiber loved spending holidays at the home of his grandparents', who were owners of a few vineyards. Originally hailing from the city of Nantes, he was ultra sensitive to the environment, and that kind of lifestyle surrounded by nature struck a particular chord within him. His attraction spurred curiosity, discoveries and insight. He decided to enrol in the winemaking school in Avize in the Marne department, which would eventually help him chart his course.

In the early 1980s, the young graduate located to Courteron. It is thus within the confines of this identity-strong terroir that he wanted to create his own estate and unique Champagnes in compliance with viticulture precepts.

Erick Schreiber knew that he had to protect the natural environment and life, realising he had plenty to learn from them. He established himself as a winegrower in 1981 and spent the next ten years or so

building a vineyard in his own image.

Though he was only 20 years old at the time, he was drawn to the idea of following the unique path he envisioned. Erick honed his skills at the Fleury estate in Courteron. It was the early 1980s, Erick formed a trio of independent biodynamic winegrowers with friends, Pierre Fleury and Alain Reaut, in the Champagne region.

Starting as a young worker in the vineyards and winery, Erick eventually took on the role of manager, actively participating in how the wines evolved throughout the 28 years they worked together. He excelled in the creation of wines. The three friends shared the same vision and supported each other, making wine and ageing their Champagnes in partnership.

The trio not only pioneered biodynamic Champagne production, but it also leads the way in the French winemaking industry within which it supports winegrower initiatives. Their avant-gardist approach overcame the doubts of believers of conventional viticulture methods.



Connected to nature

Thanks to his bold, creative spirit, Erick Schreiber thinks outside the box in his aim to always remain loyal to his values and convictions, whatever the latest trends might be. Today, that spirit epitomises what he has learned, studied and experienced.

Building on the history of the Côte de Bar, Erick Schreiber takes a page from the growers before him in his pursuit of a deeper understanding of soil and plants. Biodynamics enables him to go further. He explains,

“Only biodynamics encourages life deep within the soil. It intensifies microbial life and biosynthesis. It promotes exchanges between the plant and its

environment. It increases the symbiotic activity between the vine and the fauna, flora, minerals, cosmic elements... Biodynamic preparations bring plants into a dynamic relationship with soil, nourishing the vine with light and warmth to harness the forces of the sun and create harmony between the plant and the cosmos. This is ultimately reflected in the wines”.

In his quest for a unique product, Erick Schreiber commits to getting the most out of the many assets nature bestows us. And today, that commitment is reflected in the precision he targets in his winemaking process.



The influence of the soil on the vine is what interests this ambassador of biodynamics. As a curious researcher and innovator, he's reinvented his growing techniques to limit soil compaction by incorporating lightweight stilt tractors, tracked vehicles and manual labour instead of wheeled tractors. Progress is

continually forthcoming in biodynamics. "I want to see biodynamics improve and evolve. I familiarised myself with the study of geobiology to better understand the interaction between the physical earth and soil & life, my aim being to restore the natural balance to my vines. In 2014, with the help of a geobiologist, I placed three menhirs in

one of my vineyards. Since then, I've observed some positive changes in the wine produced." For each vineyard plot, Erick Schreiber adapts his winegrowing techniques according to the results of his wines from the previous years. His productions are the fruit of a continuous improvement strategy.

*The 1980s,
building the vineyard*



Erick Schreiber added to the few acres his family owned to patiently build his own vineyard. At that time, many vineyards had been left uncultivated. From 1980, he gradually bought up plots whenever he was financially able. He focused on the well-known kimmeridgian chain, the same limestone subsoil of Chablis vineyards, which is what would give his future wines their lovely minerality.

Erick Schreiber first focused on Pinot Noir. He knows a lot about this grape variety, which is known for giving wines their elegance.

Then, with blends already in mind, as early as 1986 he began working with Chardonnay, Pinot Blanc and Pinot Meunier. But the most promising grape variety was the Pinot Gris! Planted in 2010, this unique ancestral variety enriches blends. Erick Schreiber would be one of the first to replant Pinot Gris in the Champagne region. In just over 10 years, he created an estate of 6.5 hectares around four winegrowing regions





02

Driven by a love and vision for winemaking

“Create atypical wines that people will enjoy”, that’s the goal of Erick Schreiber, who produces well-structured Champagnes with unique personality. For Erick, winegrowing and winemaking go hand in hand: “Winemaking amplifies the intrinsic qualities of the grapes. In that light, I can create subtle blends to produce complex, personality-driven wines such as the Blanc de Gris” .



An innate sense of the winemaking process

With a real love for his work, Erick Schreiber explains the three key factors that go into his winemaking method:

As they leave the press, I taste the grape musts (juices), and according to certain criteria they are classified differently. This process is called fractioning. All the grapes from each vineyard plot are separated and assigned to a wine vat, each of which is controlled by tasting and analysis. Press fractioning segregates grape juices with different qualities. What happens each year during the pressing cycle changes according to the year's harvest. "Nothing is systematic, we continually adapt to the characteristics of the grapes."

Our unique, recognisable flavour: the bottom line in the blending process: Our precise blending process determines the characteristics and style of each vintage, but it's our unique flavour that distinguishes our wines. "We can create

several styles with the same grape, but our unique, recognisable flavour always comes across.

We're also meticulous about our dosage liqueur, that final touch before the wine is corked. Our liqueur is made with specific wines we create ourselves on the estate. "This key process will create a more aromatic finish and add an extra dimension to the profile of flavours."



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Rare Champagne blends

Erick Schreiber dares to do things his way... Some may call him impertinent. But actually, he just wants to create wines in his own image. That's how he became a global reference in biodynamic Champagnes. His methods aim to bring out the 'soul of the wine' along with all its aromas and matter all the way through to the finish.



Erick Schreiber currently experiments with 'no added sulphites' wines, and he works with an oenologist to develop an innovative process for longer storage, among other endeavours. The ASTRAL cuvée expresses the original purity of the grapes, it's an authentic reflection of nature. "The Blanc de Gris Champagne I created is an extremely rare blend of Pinot Blanc, which gives it finesse and elegance, and Pinot Gris for

a complexity of aromas and a full attack on the palate", concludes the winegrower.

Erick Schreiber explains what sets his wines apart: "I take a bold approach by creating structured, atypical wines that'll surprise you. They're a real invitation to discover different styles, each blend offering a distinctive dimension of flavours. Every one of our wines should make life's special moments even more unforgettable. With my wines, I invite you to explore."

The Schreiber estate offers a unique range of Champagnes, vintage selections and Côteaux Champenois AOC wines.



03

Driven ... put simply

In three decades, Erick Schreiber's wines have become a global reference not just in the organic community:

but also among wine merchants, restaurants (including several French and Italian establishments with Michelin stars), wholesalers and consumers. His Champagnes can be found in France and abroad. Each day adds a new page to the story. In line with his approach, Erick Schreiber only sells what he produces, about 40,000 bottles yearly depending on the year. A symbol of his continual quest, the Champagnes Schreiber estate cultivates and affirms his unique identity.

Erick stays true to his values no matter the trend. His sincere and authentic approach attracts insiders from all over the world. Such recognition is what helps him stay on course, encouraging him to continue pushing boundaries. Erick Schreiber is a researcher in his field. Nonconformist, he moves forward, resolutely. Unique flavour profiles and products are what guide his research.

An authentic and warm family atmosphere:

The Champagnes Erick Schreiber philosophy puts people at the core, just as it does with the natural environment in its vineyards. A friendly and warm family atmosphere is the hallmark of the brand. It is within the confines of this stone-built edifice dating back to 1853 with its impressive redesigned green space that tomorrow's story is currently being written. And for our pioneer of biodynamics, it can't be done without family. Erick's son, Gaël Schreiber, manages the winegrowing aspect. He invests his interest in marketing, sales and communication to bring innovative ideas to the table and lead the brand's business growth strategy.

This place and this family are the heart of the brand, and it beats strong with the pulse of identity and craftsmanship at the core of a beaming terroir. Backed by a rare creative power and personality-driven wines, Champagnes Erick Schreiber symbolises a name, a journey and a philosophy. Its influence and distinctive identity are sure to remain in the minds and vineyards of the Champagne region.



Immerse yourself in slow tourism and biodynamics in a new environment

The Schreiber estate takes another leap forward, this time offering slow tourism and a real biodynamic experience. It's an invitation to take a break filled with surprising discoveries for insiders, tourists and passersby. Still unknown to most, this new phase in the journey that began in Courteron deserves to be shared in hopes of making this village a thriving place.

"As a reminder of history, our house nestled in the village enables us to showcase our immaterial biodynamic legacy." I love my region, I'm passionate and I'm convinced of the positive influence of my approach in favour of the environment and our health. I've turned my convictions into something real by creating an enjoyable place centred on raising awareness about biodynamics and how to respect our natural environment and life, a place where we can share and promote our local heritage", explains Erick Schreiber.

The Champagnes Schreiber brand is a family estate with human values. Winegrower and winemaker for more than 30 years, Erick and his son Gaël cultivate time, their passion for life and their love for the work they do, and they want to share that with you.

The Schreiber estate is a guardian of quality encounters. It invites you to disconnect and enjoy an intimate break the way you want:

- Take a stroll through the garden dotted with natural plant species, have a seat and spend a pleasant moment alone, or with friends or family;
- Visit the tastings area and immerse yourself in the spirit of Champagnes Schreiber;
- Or, why not take one of the lovely walks amidst the surrounding nature. The Schreiber estate tells you the tale of a true story, in all its simplicity!

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Erick Schreiber

Champagne

Champagne Erick Schreiber
Estate owner - Winegrower

4 Grande Rue
10250 Courteron
FRANCE

Contact

champagne.schreiber@orange.fr
Tel : +33 (0)3 25 38 22 95

www.champagne-schreiber.fr