



GRAPE VARIETY

MEUNIER (100%)

WINEMAKING

VINTAGE 2019

Vinification: 100% stainless steel

Malolactic fermentation: No

Bottling: Capsule closure

Dosage: 0 g/L (Brut Nature)

CELLARING POTENTIAL

Ready to drink (+2 years)

SIGNATURE CUVÉES

EPHEMERAL CUVÉES OUR LIMITED EDITIONS

ES'SENS

BLANC DE MEUNIER • BRUT NATURE

Crafted exclusively from Meunier from Fleury-La-Rivière, this cuvée captures the vibrant essence of youth with a fruity and delicate signature. Vinified in stainless steel and matured since its bottling to be disgorged recently; it expresses finesse, tension and softness with mineral clarity. Sublimed with no dosage.

Fil Rouge

MINERALITY

TASTING NOTES

APPEARANCE is golden with soft rose reflections and a fine foam, offering a visual signature of precision and freshness.

NOSE is elegant yet intense, revealing a vibrant burst of fresh fruits, from apple and white peach to subtle notes of raspberry and citrus zest.

PALATE opens with a lively, direct attack and persistent energy, unfolding into a refined bouquet of fresh fruit and mineral depth.

A linear and precise wine

PAIRING & MOMENTS

Perfect for a coastal tasting or minimalist gourmet pairing.

Its purity enhances raw seafood and refined citrus pairings.

Pairs beautifully with oysters, finger lime and green apple granita.

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

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