



GRAPE VARIETY

CHARDONNAY 100%

WINEMAKING

Vintage 2021

Vinification in 36hl Foudre & in Stainless Steel

No malolactic fermentation

Tirage capsule

Dosage 7 g/L (Brut)

CELLARING POTENTIAL

Ready to drink (+2 years)

CLASSIC CUVÉES

EPHEMERAL CUVÉES OUR LIMITED EDITIONS

SUBLYM

BLANC DE BLANCS - BRUT

This 100% Chardonnay precisely expresses the finesse of Fleury-la-Rivière's terroir.

Made from the 2021 vintage and vinified entirely in stainless steel & 36hl Foudre, it stands out for its clarity, citrus tension, and vibrant aromas, framed by a refined bubble.

Fil Rouge

PRECISION

TASTING NOTES

APPEARANCE is gold with green highlights, dressed in a lovely, persistent mousse.

NOSE is balanced and pure, bursting with citrus notes — lime and grapefruit — evolving into warm brioche aromas.

PALATE is straight and vibrant, driven by grapefruit zest and spiced with exotic Timur pepper on a lively finish.

A sharp, brilliant and chiselled wine.

PAIRING & MOMENTS

Ideal for precise cuisine or a refined gastronomic setting.

Its fresh tension lifts buttery textures and toasted notes.

Pairs beautifully with lemon sole meunière and crushed almond butter.

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

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