



GRAPE VARIETY

MEUNIER (~60%)

PINOT NOIR (~40%)

WINEMAKING

Harvest year: 2021

Vinification: 100% stainless steel

Malolactic fermentation: No

Bottling: Capsule closure

Dosage: 0 g/L (Nature)

CELLARING POTENTIAL

Ready to drink (+1 year)

INSPIRATION

COLLECTION

ALL GORY PLATINE

BLANC DE NOIRS • NATURE

This Blanc de Noirs Nature, crafted without dosage, reveals the raw energy of Meunier and Pinot Noir in their purest form.

With no malolactic fermentation and a vinification in stainless steel, it offers a sharp, saline profile reserved for purists and lovers of vibrant sensations.

Fil Rouge

SALINITY

TASTING NOTES

APPEARANCE is a luminous rose-gold hue with delicate clarity, highlighting the precision and tension of this non-dosed cuv e.

NOSE is intense and chiselled, opening on crisp white-fleshed fruit, and expanding into deeper notes of ripe stone fruit and citrus skin.

PALATE is vivid and lively, marked by a lemony attack and juicy yellow fruit, with a saline backbone and zesty, slightly spicy finish that lingers.

A pure and energetic wine.

PAIRING & MOMENTS

Ideal for a seaside lunch or a minimalist tasting experience.

Its sharpness makes it shine alongside iodine-rich or raw delicacies.

Pairs beautifully with seared scallops, beurre blanc and grapefruit zest.

CHAMPAGNE A&J DEMI RE
MAISON DE HAUTE VINIFICATION

2, rue Dom P rignon Bis - 51480 Fleury la Riv re

+33 (0)3 26 58 43 36 - a-j-demi re@wanadoo.fr - lysandre@champagnedemi re.com - @champagne_demi re - www.champagnedemi re.com