



GRAPE VARIETIES

MEUNIER (~60%)

PINOT NOIR (~40%)

WINEMAKING

Base 2021

Vinification in stainless steel

No malolactic fermentation

Tirage capsule

Dosage 50 g/L (Doux)

CELLARING POTENTIAL

Ready to drink (+7 years)

INSPIRATION

COLLECTION

SAGE'S

BLANC DE NOIRS – DOUX

A tribute to old-style Champagnes once enjoyed at the end of a meal, Sage's boldly embraces its sweetness and indulgent style.

Vinified in stainless steel and aged long on lees, it delivers a full-bodied, jammy mouthfeel with the finesse of Champagne bubbles.

Fil Rouge

ENCHANTING

TASTING NOTES

APPEARANCE is rose-gold with amber reflections and a fine, shimmering mousse.

NOSE is powerful, evoking pear cider with notes of menthol, fresh spices and ripe fruits.

PALATE is sweet and broad, like a candy — evoking honey, pear jam and white fruit preserves.

A one-of-a-kind dessert Champagne with captivating personality.

PAIRING & MOMENTS

Perfect for elegant meal endings or sweet afternoon treats.

Its luscious texture complements melting, honeyed or fruity dishes.

Pairs beautifully with seared foie gras, blue cheese & fig tart, or white fruit panna cotta.

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

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