



GRAPE VARIETIES

MEUNIER (~60%)

PINOT NOIR (~40%)

WINEMAKING

Base 2021

Vinification in stainless steel

No malolactic fermentation

Tirage capsule

Dosage 21 g/L (Sec)

CELLARING POTENTIAL

Ready to drink (+4 years)

INSPIRATION

COLLECTION

SATYNE

BLANC DE NOIRS - SEC

Crafted from Meunier and Pinot Noir, this Champagne offers a sensual and rare interpretation of black grapes.

Vinified in stainless steel and aged on lees for over five years, it delivers roundness, depth, and a smooth, gourmet texture that lingers with a delicate sweetness.

Fil Rouge

ROUNDNESS

TASTING NOTES

APPEARANCE is rose gold with copper reflections, crowned by a delicate, lasting mousse.

NOSE is powerful and expressive, releasing intense aromas of ripe candied fruits and gentle roasted notes.

PALATE is silky and generous, punctuated by a gourmet sensation of peach and apricot jam, with an enveloping and persistent finish.

A charming, velvety, and deeply satisfying wine

PAIRING & MOMENTS

Perfect at the end of a meal, served as a true dessert Champagne.

Excels with foie gras, gingerbread, or candied fruits.

Also pairs beautifully with exotic dishes like pineapple-glazed poultry.

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

2, rue Dom Pérignon Bis - 51480 Fleury la Rivière

+33 (0)3 26 58 43 36 - a-j-demiere@wanadoo.fr - lysandre@champagnedemiere.com -  @champagne_demiere - www.champagnedemiere.com