



GRAPE VARIETIES

CHARDONNAY (~60%)
MEUNIER (~20%) & PINOT NOIR (~20%)

WINEMAKING

Harvest year: 2022
Vinification: 30% oak vats – 70% stainless steel
Malolactic fermentation: No
Bottling: Capsule closure
Dosage: 5 g/L (Brut)

CELLARING POTENTIAL

Ready to drink (+2 years)

CLASSIC CUVÉES

PERMANENT CUVÉES OUR SIGNATURE CUVÉES

CONFIDEN'S

ASSEMBLAGE • BRUT

This refined Brut cuvée unites all three Champagne grape varieties, with Chardonnay leading, and some reserve wines adding a generous roundness. Vinified in oak and stainless steel, it offers a harmonious expression of tension, aromatic balance and aerial finesse — a signature of Demière house.

Fil Rouge
ELEGANCE

TASTING NOTES

APPEARANCE is gold with green reflections and a luminous sheen, topped with a creamy, light foam that gently persists in the glass.

NOSE is subtle yet expressive, unfolding exotic fruit aromas, lifted by a fine mineral tension and a graceful aromatic harmony.

PALATE shows a vibrant structure with slight tension on the tongue, balanced by silky acacia honey notes and a refreshing, precise finish.

A refined and elegantly textured wine

PAIRING & MOMENTS

Ideal for a chic garden lunch or family gathering with style.

Its finesse and gentle complexity will delight diverse palates.

Pairs beautifully with grilled turbot, olive oil and roasted fennel chips.

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

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