



GRAPE VARIETY

100% Chardonnay

Parcel: « Les Panerots » – Fleury-la-Rivière

WINEMAKING

Vintage 2020
Chardonnay harvested with high maturity
Vinified and aged entirely in ovoid concrete vat
Natural lees movement – no stirring
No malolactic fermentation
Tirage on Cork
Dosage Extra-Brut: 3 g/L

CELLARING POTENTIAL

Ready to drink now
Will evolve beautifully over 5 to 6 years

EXPERIMENTAL CREATIONS

OUR CLASSIC CUVÉES ACCOUNT FOR THE VAST MAJORITY OF OUR SALES; A DELIBERATELY LIMITED SHARE IS DEDICATED TO EXPERIMENTAL CREATIONS.

CHROMATYC

Chardonnay in Ovoid Concrete Vat · Brut

Chromatyc is a Champagne of intuition.

This confidential cuvée is made from 100% Chardonnay, vinified and aged exclusively in a concrete ovoid vat, where natural internal currents keep the lees in constant motion.

This gentle, intervention-free maturation reveals a different side of the grape: a wine of width, vibration, and nuance.

Unwooded and unreduced, Chromatyc offers pure floral and mineral brilliance — like a permanent spring in the glass.

Fil Rouge

COMPLEXITY

TASTING NOTES

APPEARANCE is pale gold, almost crystalline, with green hues and a fine, persistent stream of bubbles.

NOSE is floral and spring-like, with subtle elegance: violet, acacia blossom and a touch of fresh citrus.

PALATE is generous and broad, lifted by white peach and violet notes, with a long, vibrant and mouthwatering finish.

A bright, textural, and deeply resonant wine.

PAIRING & MOMENTS

Ideal as an apéritif or with precise, plant-based cuisine.

Shines with aged cheeses and creamy dishes.

Pairs beautifully with 36-month aged Comté, toasted buckwheat, and a few white pepper grains.

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

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