

CONFIDENTIELLE

— COLLECTION —

DYNASTY

Perpetual Reserve · 100% Meunier · Brut

Dynasty Meunier is a wine of continuity and legacy.

It is born from a perpetual reserve of Meunier started in 2015 and patiently matured in a 36 hL oak vat. Each year, when quality permits, 20% of the vat is refreshed with wine from the new vintage, while 80% of the foundation remains — weaving together years of memory, complexity, and evolution.

Entirely aged in wood, without malolactic fermentation, this wine preserves both vibrant tension and round, layered texture. A toasty, expressive Meunier with structure and charm.

Fil Rouge

TOASTY

TASTING NOTES

APPEARANCE is deep golden with brilliant highlights and a fine, shimmering mousse.

NOSE evokes the inside of a pastry shop: biscuit, vanilla, roasted almond, yellow peach and dried apricot.

PALATE confirms the style, with blond caramel, fresh vanilla, lemon zest tension and a lightly toasty, wood-kissed finish.

A generous Meunier, built on the balance between oak finesse and vibrant fruit.

PAIRING & MOMENTS

Perfect for dishes with creamy or grain-based textures.

Ideal for an elegant autumn lunch or toasted gourmet pairings.

Pairs beautifully with chanterelle risotto, aged parmesan and toasted hazelnuts.

GRAPE VARIETY

100% Meunier

WINEMAKING

Perpetual reserve of Meunier started in 2015

Aged in 36 hL oak vat

Refreshed each year with 20% new vintage (only in good years)

Current balance: 80% reserve (2015–2019) + 20% vintage 2020

No malolactic fermentation

Tirage with capsule

Dosage Brut: 4 g/L

CELLARING POTENTIAL

Ready to drink (+3 years)

Potential aging up to 7 years

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MAISON DE HAUTE VINIFICATION

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