

CONFIDENTIELLE

— COLLECTION —

ÉGRÉG'OR

Old Vines · 100 % Meunier · Brut

Égrog'Or is a wine of origin and essence.

Crafted exclusively from old vine Meuniers grown on the historic plots of the estate, it expresses the deep vitality and signature power of our Fleury-la-Rivière terroir.

Harvested in 2018, then slowly vinified and aged in a 10 hL oak vat from the Champagne cooperage, it reveals a luminous, structured and expressive interpretation of Meunier.

Fil Rouge

INTENSITY

TASTING NOTES

APPEARANCE is deep gold with honeyed reflections and a fine, energetic mousse.

NOSE is gently smoky and elegant, unfolding notes of soft vanilla, acacia honey, and refined oak tones.

PALATE delivers sharp freshness, with citrus zest tension layered over ripe textures of yellow peach and pineapple cake.

A noble Champagne, dense in body and sharp in definition.

PAIRING & MOMENTS

Perfect with roasted or smoked meats and refined game.

Best served during an autumn dinner with earthy, toasted flavors.

Pairs beautifully with grilled venison loin, juniper berries, and crushed cocoa nibs.

GRAPE VARIETY

100 % Meunier
Historic plots – Fleury-la-Rivière

WINEMAKING

*Vintage 2018
Pressed in traditional Coquard basket press
Vinified and aged in a 10 hL oak vat – Tonnellerie de
Champagne
No malolactic fermentation
Tirage with capsule
Disgorged Brut – dosage 5 g/L*

CELLARING POTENTIAL

Ready to enjoy now
Will evolve beautifully over 7 to 10 years

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

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