



GRAPE VARIETIES

MEUNIER (~34%)

CHARDONNAY (~33%) & PINOT NOIR (~33%)

WINEMAKING

Harvest year: 2021

Chardonnay: 33% in ovoid concrete egg

Meunier: 34% in stainless steel

Pinot Noir: 33% in perpetual reserve (PN 2002)

Malolactic fermentation: No

Bottling: Capsule closure

Dosage: 4 g/L (Extra-Brut)

CELLARING POTENTIAL

Ready to drink (+2 years)

EXPERIMENTAL CREATIONS

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

INNO'SENS

ASSEMBLAGE • EXTRA-BRUT

Born from the perfect balance of all three Champagne grapes, Inno'Sens combines three distinct vinification styles for a singular tasting experience.

With no malolactic fermentation and a light dosage, it delivers both structure and freedom, evoking the purity of white wine with the richness of Champagne terroirs.

Fil Rouge

GENEROSITY

TASTING NOTES

APPEARANCE is deep gold with green undertones and refined effervescence, its brightness echoing the mineral clarity and purity of the blend.

NOSE is expressive and well-defined, marked by white and exotic stone fruits, with accents of dried fruit, candied citrus and a touch of toasted almond.

PALATE is round and generous with great depth and linear energy, developing into a straight structure driven by citrus peel and chalky precision.

A luminous and generous wine.

PAIRING & MOMENTS

Perfect for a radiant garden party or creative gastronomy pairing.

Its dry charm enhances delicate ingredients with umami depth.

Pairs beautifully with soba noodles in yuzu broth and charred leeks.

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

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