



## GRAPE VARIETY

100% MEUNIER from Lieu-Dit « La Côte du Diable »

## WINEMAKING

*Vintage 2018  
Traditional Coquard press, Head of Cuvée  
Vinification in 10 hl oak vat  
Aged 8 months on fine lees  
Tirage liège  
Dosage 0 g/L (Brut Nature)  
Limited to 2014 units*

## CELLARING POTENTIAL

5 to 7 years

## EXPERIMENTAL CREATIONS

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

LES LIEUX-DITS

## SYMBOLE

LA CÔTE DU DIABLE  
2018

*This 100% Meunier comes from the single vineyard “La Côte du Diable”, selected during the 2018 harvest for the purity and density of its fruit.*

*Pressed in our traditional Coquard press, the juice was vinified and aged for 8 months on fine lees in a 10 hl oak vat. No blending, Cork aging & no dosage — simply terroir, structure and time.*

*Fil Rouge*

**SALINE**

## TASTING NOTES

APPEARANCE is deep golden with density and brightness, reflecting its oak élevage and careful vinification.

NOSE shows toasted quince, a light smoky note and accents of candied orange zest.

PALATE opens on nostalgic flavors of childhood — vanilla, redwood, baked quince and dried apple.

*A precise, expressive and singular wine.*

## PAIRING & MOMENTS

Perfect for a contemplative tasting or a rare pairing table.

Best enjoyed in moments of calm or meaningful sharing.

Pairs beautifully with scallop carpaccio, smoked salt and lemon balm.

CHAMPAGNE A&J DEMIÈRE  
MAISON DE HAUTE VINIFICATION

2, rue Dom Pérignon Bis - 51480 Fleury la Rivière

+33 (0)3 26 58 43 36 - a-j-demiere@wanadoo.fr - lysandre@champagnedemiere.com - @champagne\_demiere - www.champagnedemiere.com