



GRAPE VARIETIES

PINOT NOIR (~80%)

CHARDONNAY (~20%)

WINEMAKING

Vintage 2009

VINIFICATION & AGING in stainless steel tanks

Malolactic Conversion done Completely

BOTTLING May 2010

MATURATION on lees in bottle: 188 months

DOSAGE brut, around 5g/litre

CELLARING POTENTIAL

3 to 5 years

EXPERIMENTAL CREATIONS

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

2009

LYSANDRE

This great 2009 vintage combines the power of Pinot Noir and the elegance of Chardonnay.

This powerful Champagne now expresses its full maturity.

It will delight lovers of great vintages.

Fil Rouge

PLENITUDE

TASTING NOTES

THE ROBE is golden. The bubbles remain lively for a vintage in its plenitude.

THE NOSE, rich and indulgent, fully expresses aromas of ripe and candied fruits (quince, fig, mango).

THE PALATE is round and silky. This wine is very expressive, with many caudalies.

THE AROMATIC LENGTH is intense.

This is a generous and well-balanced Champagne, a true symbol of harmony.

PAIRINGS & MOMENTS

A gourmet and generous cuvée, best enjoyed during refined, intimate moments—perfectly paired with Bresse chicken in morel sauce or lobster medallion with candied mango.

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

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