



GRAPE VARIETIES

MEUNIER (~34%) - PINOT NOIR (~33%)
CHARDONNAY (~33%)

WINEMAKING

Vintage 2012
Vinification in stainless steel
No malolactic fermentation
Bottling in May 2013
Dosage 7 g/L (Brut)

CELLARING POTENTIAL

Ready to drink (+7 years)

MILLESIMES

— COLLECTION —

2012

LYSANDRE

This vintage blend captures the harmony of all three Champagne grape varieties, each contributing its character to the final balance.

Vinified in stainless steel, with no malolactic fermentation, it delivers a style both generous and structured, with fresh aromatic purity.

Fil Rouge

HARMONY

DÉGUSTATION

APPEARANCE is medium-gold with brilliant clarity and fine, persistent bubbles.

NOSE is balanced and expressive, with notes of orange zest, fresh dates, and subtle hints of honey.

PALATE shows finesse, opening on exotic green papaya and evolving toward dried apricot and golden stone fruits.

A rounded, structured Champagne with discreet but lasting minerality.

PAIRING & MOMENTS

Perfect for an autumn table where texture and flavour rise in unison.

Best enjoyed in an intimate dinner between discerning connoisseurs.

Pairs beautifully with stuffed guinea fowl with chestnut and apple.

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

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