



GRAPE VARIETY

100% CHARDONNAY

WINEMAKING

VINTAGE 2013

AGEING barrel transfer immediately after pressing
(vinification + ageing in oak)

AGEING ON TOTAL LEES in barrel (8 months)
Malolactic fermentation not sought

Natural cold stabilisation by placing the barrels outdoors
during winter frost

BOTTLING March 19, 2014

DOSAGE brut, around 6g/litre

CELLARING POTENTIAL

10 years and more

MILLESIMES

— COLLECTION —

2013

LYSANDRE

This 100% Chardonnay vintage, vinified and aged in barrel, reflects both generosity, minerality and finesse.

This slightly oaked Champagne expresses the full mineral character of its terroir.

Extremely precise, it is almost enchanting

Fil Rouge

PRECISE

TASTING NOTES

THE ROBE is golden with green highlights, the bubbles are very fine and the mousse is creamy.

THE NOSE, highly elegant, fully reveals toasted and woody aromas along with floral notes (acacia, orange blossom, linden).

THE PALATE is lively, with a pure mineral expression that stimulates the appetite.

A straight, highly precise wine.

PAIRING & MOMENTS

This precise Champagne will be appreciated during a garden party among fine product lovers.

It will pair perfectly with lightly seared scallops in salted butter.

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

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