



CHAMPAGNE

# DRÉMONT MARROY

LES ENFANTS DE LA VIGNE

## Éclosion de Meunier

VINTAGE 2019 - BRUT NATURE  
100% MEUNIER - PARCELS SELECTION

*Our egg-shaped vats are made of limestone and clay, like the soil on which our grapes are born.*

The shape allows the wine to have natural stirring on lees, while allowing minute amounts of oxygen to penetrate the concrete. The wine lives and breathes. The terroir and the fruit are preserved, accurately revealing the authenticity of the vintage.

This 100% Meunier proves to be full of integrity, crisp yet full-bodied.

*ENGAGED FARMER AND WINEMAKER  
Gentle methods with no herbicides or pesticides*



# Production information

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## TWO PARCELS

Village : NANTEUIL-SUR-MARNE, lieu-dit "Les Biens aimés" & "Les Luxembourg". 100% MEUNIER

## HARVEST

Vintage 2019

## BOTTLING

1 821 bottles. Bottling the 04/08/2020

## WINEMAKING

Vinified **60% in ovoid concrete tanks and 40% in wood**. The unique **egg-shaped tank** enables continuous contact with the lees throughout the aging period, **11 months**, making for highly complex flavours. At the same time, **concrete's** natural porosity enables the wine to "breathe" by allowing tiny amounts of **oxygen to permeate**, while its **neutrality** preserves the authenticity of the fruit, terroir and vintage with real accuracy.

A minimum of **4 years aging period**, during which bottles are horizontally stacked, makes for a rich aroma and a lovely lingering taste.

This Champagne with **no added sweetness from dosage**, will delight lovers of lively wines, who will find it to be the epitome of wine in its natural state.

## Tasting

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## APPEARANCE

**Golden yellow** colour, with **constant** and **delicate** effervescence.

## NOSE

The first impression is of delicate **vanilla** and **fresh almond** notes revealing. Then come surprising **marine notes** accompanying richer and more buttery flavours, calling to mind **frangipane**.

## MOUTH

The first impression on the mouth is **crisp**, both **lively** and **ample**. The sweet and sour notes first appearing in the nose are confirmed on the palate, with the mouthfeel revealing more fresh and **stewed fruit** notes. This fine wine is offset by a dash of **salinity** and lovely **tautness**.