



Production information



CHAMPAGNE

DRÉMONT
MARROY

LES ENFANTS DE LA VIGNE

Blanc de Méandre

ORGANIC CERTIFIED - EXTRA BRUT
CHARDONNAY & MEUNIER

Méandre : A Meander is a sinuosity made by a curve (or bend), of a river.

This cuvée is born in the heart of one of the largest meanders of the Marne river, made primarily from Chardonnay, a delicate and relatively rare grape in our valley, where Meunier reigns.

The richness of our terroir and the diversity of its soils - clay, tuffeau, sand, and alluvium - lend this exceptional blend its unique character, balancing freshness and aromatic complexity.

Ideal for a sophisticated aperitif.

BLENDING

80% Chardonnay & 20% Meunier

TERROIR

Limestone subsoil topped by sedimentary alluvial deposits.

HARVEST & BOTTLING

Harvest 2022

4 150 bottles. Bottled on 2nd August 2023

WINEMAKING

The vinification and aging **on fine lees** take place with 15% in **wooden barrels** (ranging from 220L to 600L) and 15% in **concrete egg-shaped vats** for a period of **11 months** after alcoholic fermentation, imparting body, freshness, and smoothness to the wine. Additionally, complex aromas result from **micro-oxygenation**.

This Champagne contains **3g/L of sugar** to enhance its aromas while preserving the initial intensity and freshness of the alluvial-limestone terroir.

Tasting

APPEARANCE

Pale golden colour with very fine bubbles. **Delicate** and **lasting** effervescence.

NOSE

A Champagne with gourmet and confectionery notes, with a delicate flavour of **vanilla** and **fresh almonds**. The second nose reveals richer and more buttery notes, bringing to mind frangipane and brioche.

MOUTH

The first impression is of **liveliness** and **smoothness**. The gourmet aromas first discovered in the nose are confirmed on the palate, with the mouthfeel being of fruitier notes of pear, mandarins, and stewed fruit. This **round** and **fine** wine is beautifully fresh. As for the finish, the wine has a lovely long-lasting aroma.