



CHAMPAGNE

DRÉMONT
MARROY

LES ENFANTS DE LA VIGNE

Le Guinguet 2024

COTEAUX CHAMPENOIS ROSÉ
100% PINOT NOIR

Le Guinguet : In 1577, under the decree establishing an 88km radius around Paris, Henry III introduced the Guinguet: the still wine that graced famous Parisian riverside dancing restaurants along the River, known as « Guinguettes ».

Located at the gates of Paris, our village of Charly-sur-Marne supplied Guinguettes, for centuries. This period forever shaped the history of our vineyard, which has since become part of the Champagne region. Today, we are reviving this tradition through our Coteaux Champenois Rosé.

Production information

NO-BLENDING

100% Pinot-Noir : One year, one grape variety, one terroir for a single and unique barrel.

TERROIR

Village : Crouttes-Sur-Marne; Parcelle : Le Dessous du Bois Marie

Soil : Limestone subsoil topped with sandy loam.

HARVEST & BOTTLING

Harvest 2024

500 bottles

WINEMAKING

Produced from a short **maceration** of destemmed and crushed grape pomace, this wine is then vinified and aged for 12 months in 400L **demi-muids** on fine lees (without bâtonnage). This method gives it a distinctive character, with rounded, **supple woody** aromas, without weighing down its natural **freshness** or lively fruitiness.

Tasting

APPEARANCE

Raspberry pink color.

NOSE

Aromas **of red fruits** unfold in the initial nose, giving way to delicate noble wood scents in the second nose.

MOUTH

On the palate, the Pinot Noir reveals itself as rich, **fruity**, and **crisp**. Notes of **blackcurrant**, raspberry, and **spring flowers** emerge. Aging on lees brings a beautiful aromatic expression that is both rich and harmonious, unveiling yeast aromas accentuated by wood aging, which imparts **vanilla** notes. The overall experience is enhanced by the **freshness** and characteristic liveliness of Champagne wines.