



CHAMPAGNE

DRÉMONT
MARROY

LES ENFANTS DE LA VIGNE

Le Triau

ORGANIC CERTIFIED - EXTRA BRUT
THREE GRAPES VARIETIES

Triau : Word from a local Champagne dialect
to describe regenerative land practices.

We allow the earth to express its character without interfering with the fragile ecosystem. Nurturing soil health and encouraging deep roots results in peerless wines rich in aromas.

This vintage blends grapes from different parcels, reflecting the natural characteristics of our vineyard, enhanced by our authentic and generous epicurean values!

Production information

BLENDING

50% Meunier, 30% Chardonnay & 20% Pinot Noir.

HARVEST

Harvest 2022

BOTTLING

11 171 bottles. Bottled on 1st August 2023

WINEMAKING

11 months of aging on the fine lees after alcoholic fermentation, providing body and smoothness. The **micro-oxygenation** technique is used with **oak** ranging from 220L to 600L to give the wine a smooth patina, developing a subtle combination of complex but delicate aromas, which contributes **30% to the blend**.

The initial intensity and freshness of the terroir are preserved by the **absence of malolactic fermentation**.

This cuvée, with only **3g/L of sugar added from dosage**, appeals to lovers of vibrant wines with sapidity flavors.

Tasting

APPEARANCE

Pale golden colour, with constant, **lively effervescence**.

NOSE

The **floral** scents are vaporous. Early **citrus fragrances** give way to **vanilla notes**.

MOUTH

The attack in the mouth is fresh and generous, transported by bold effervescence. The first **aromas of spring** on the nose rapidly evolve in the mouth to become **round and fruity**, echoing intense aromas of rennet apple and mirabelle plum. This **pure, vivacious** vintage escapes the effects of dosage. The finish is precise, and supported by flavoursome sapidity.