



CHAMPAGNE

DRÉMONT  
MARROY

LES ENFANTS DE LA VIGNE

## Noir de Méandre

VINTAGE 2020 - EXTRA BRUT  
BLANC DE NOIRS

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

This 100% black grape vintage is grown on land located in one of the biggest meanders of the River Marne.

This unusual topography combines erosion and sedimentation, creates a rich and complex terroir, giving character to this lively and fruity Champagne.

Ideal as an aperitif to whet your tastebuds.

## Production information

### BLENDING & TERROIR

60% Meunier & 40 % Pinot Noir

Limestone subsoil topped by sedimentary alluvial deposits.

### HARVEST & BOTTLING

Vintage 2020. 4528 bottles. Bottled on 9 August 2021

### WINEMAKING

The vinification and aging on **fine lees** take place at **50% in wooden barrels** (ranging from 220L to 600L) for a period of **11 months** after alcoholic fermentation, imparting body and smoothness to the wine. In addition to this, complex aromas result from **micro-oxygenation**. 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 contains **3g/L of sugar** to enhance its aromas while preserving the initial intensity and freshness of the alluvial-limestone terroir.

## Tasting

### APPEARANCE

Golden colour with flashes of copper, the bubbles are **fine** and **vigorous**.

### NOSE

A wine with an **intense, gourmet** nose, followed by fruity notes and lingering aromas, ranging from yellow peach, fresh grape juice and apricot jam, to honey. The secondary nose offers more powerful aromas, ranging from cherries to eau-de-vie.

### MOUTH

The first impression on the palate is rich and ample, and of real vinosity. A **lively** and **balanced** Champagne, with fresh, crunchy and tangy fruit aromas, marked by red berries (raspberries) and citrus fruits (lemon), emphasizing the **freshness** and **tautness** present throughout the wine tasting.