



CHAMPAGNE


DRÉMONT MARROY

LES ENFANTS DE LA VIGNE

Champagnes Technical Data Sheets

Available in 2026

🌿 In 2018, at under 30 years old, **my brother and I** took over the vineyard. We became the **4th generation of vine-growers** and the **1st of winemakers to produce our own Champagnes**. We are a true family estate, authentic and passionate, and we are committed to sharing the values of simplicity and joie de vivre that have been passed down to us.

We are grateful to our parents, who planted most of the vineyard, increasing it from **1 hectare to 7.5 hectares**. Thanks to their support, we built our cellar and began vinification. Today, we can discover the wines from our **24 plots** and better understand our **complex terroir**, located at the **far western edge of Champagne**, in one of the largest **meanders of the Marne River**. 

Certified organic since the 2022 harvest, our aim is to let each plot express its own **character** while protecting the **biodiversity** of our terroir. We work some of our parcels with our own **draft horse**, Bijou.

Each plot is vinified and aged separately in the vessel best suited to reveal it : 

- **Small tanks in stainless steel**
- **Concrete eggs** (Egg-shaped tanks made from raw clay-based concrete.)
- **Barrels of 350 to 600L** (Demi-muids with gentle convection toasting, crafted from French oak grown on granitic terroir.)

In line with our philosophy, **we intervene as little** as possible in the winemaking process. To preserve freshness and liveliness, we **do not carry out malolactic fermentation**, and we **age the wines for 11 months** on lees before bottling. This gives us a wide and expressive aromatic palette, allowing us to be free and creative when blending our wines. The bottles are then aged on lees for **3 to 5 years**.

Mélanie & Jean-Rémi Drémont





Les Origines

"Les Origines" are extra-brut blended cuvées, named after old Champagne terms (*Le Triau, La Lierie, Les Rosiers*). These wines tell the story of our vineyard and the know-how passed down through generations, with an authentic and lively style that reflects our work as passionate growers!





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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.



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LES ENFANTS DE LA VIGNE

La Lierie

EXTRA BRUT - BLENDING
CHARDONNAY & PINOT NOIR

Lierie : Word from local dialect meaning to bind strands of young vines on horizontal wires.

Vines need support to flourish. The trellis wires (also known as "lierie") guide their growth. This cuvée of fresh Chardonnay is blended with Pinot Noir to provide the perfect backdrop for such abundant aromas.

This blend gives a distinctive Champagne with omnipresent wine flavours and superb balance.

Production information

BLENDING

60% Chardonnay & 40% Pinot Noir

HARVEST

Harvest 2021 at 85% and reserve wine at 15% (harvest 2020)

BOTTLING

10 014 bottles & 350 magnums. Bottled on 1st August 2022.

WINEMAKING

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

The initial intensity and freshness of the terroir is preserved by **the absence of malolactic fermentation**. A minimum of **3 years aging period**, during which bottles are horizontally stacked, results in a rich aroma and a lovely lingering taste. This cuvée, with only **2g/L of sugar added from dosage**, appeals to lovers of succulent wine with vibrant flavors.

Tasting

APPEARANCE

The **golden robe** is delicately bubbly, topped with a **subtle foam**.

NOSE

This champagne has a strong **character** with deep notes. The **fruity** nose is enhanced by **spicy vanilla aromas**.

MOUTH

The attack is fresh and tenacious thanks to constant but subtle effervescence. The wine goes on to expand and develop **density**. This structured vintage balances between aromas of **spice and fruit** such as damson, mango and ginger, developing a **richly intense character**. The finish is long and **complex**, enhanced by a slightly mineral note and **perfect tension**.



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LES ENFANTS DE LA VIGNE

Les Rosiers

VINTAGE 2022 - ROSÉ DE SAIGNÉE
BRUT NATURE - OLD VINES

Les Rosiers : The historical guardians of our vineyards. Rose bushes still bloom by some of our oldest vines.

The yield of our Les Princes and Sous le Saint Faron parcels, around 50 years old, has decreased. The resulting grapes benefit from deeper, more concentrated aromas.

These clusters with abundant flavour develop a richly fruity rosé, smooth with a little bite.

Production information

BLENDING

80% Pinot Noir & 20% Meunier.

Village : CROUTTES-SUR-MARNE, lieu-dit "Sur Saint Faron" 1976 & "Les Princes sous le bois" 1968

HARVEST

Harvest 2022

BOTTLING

1 756 bottles. Bottled on 1st August 2023

WINEMAKING

Meticulously **sorted grapes** from **carefully selected old parcels** are blended to create this rosé. It combines Pinot Noir, vinified through **long maceration** at a low temperature in **ovoid concrete tanks**, with Meunier vinified as white wine.

A minimum **3 years aging period**, during which bottles are horizontally stacked, results in rich aroma and a lovely lingering taste. Naturally balanced between fruitiness and vinosity, this champagne **does not require any dosage liqueur** at disgorgement to fully express itself.

Tasting

APPEARANCE

Ruby pink robe. Diaphanous, sparkling bubbles topped with **generous foam**.

NOSE

The nose is **bold and expressive**, beginning with **morello cherries**. Deeper and alcohol notes echoing the scent of **almond kernels** and **brandied cherries** follow.

MOUTH

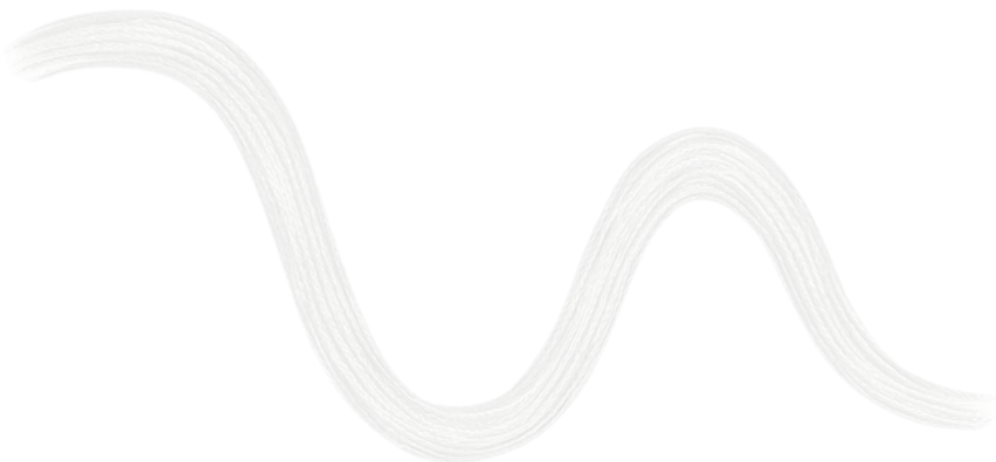
The result is a **crisp and fleshy** champagne. The aromas on the nose are largely confirmed on the palate with notes of cherry and strawberry embellished by rich blueberry, blackberry. The texture reveals a delicate underlying **vinosity**, lifted by an airy attack of great **finesse** which amplifies the **aromatic palette of berries**. The finish is a reminiscent epicurean experience.



Les Méandres

"Les Méandres" expresses our terroir, one of the largest meander of the marne river through two complex cuvées, one from black grapes *"Noir de Méandre"*, one mainly from white *"Blanc de Méandre"*.

Two distinct expressions of the same terroir.





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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.



Production information



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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

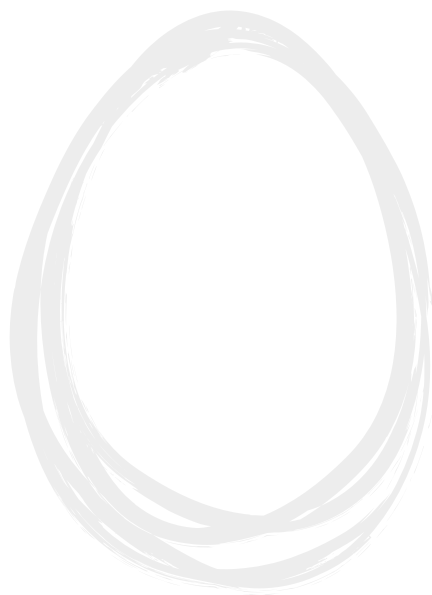
The first impression is of **liveliness** and **smoothness**. The gourmet aromas first discovered in the nose are confirmed on the palate, with the mouthfeel being of fruitier notes of pear, mandarins, and stewed fruit. This **round** and **fine** wine is beautifully fresh. As for the finish, the wine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



Les Éclotions

“Les Éclotions” are vintage, single-varietal, brut-nature wines, vinified and aged in ovoid concrete tanks (eggs), revealing pure fruit, linearity of the vintage, and soil clarity.

Écllosion : The act of emerging from the egg, born.





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LES ENFANTS DE LA VIGNE

Écllosion Meunier

VINTAGE 2021 - BRUT NATURE
100% MEUNIER - PARCELS SELECTION

*In our "Eggs," the wine lives, breathes, and
develops before being 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.

Production information

TWO PARCELS

Village : PAVANT, lieu-dit "Le chemin de Charly" & PORTERON, lieu-dit "Conges du Couchant"

HARVEST

Harvest 2021. 100% Meunier

BOTTLING

3 344 bottles. Bottled on 1st August 2022

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 a **3,5-year 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

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.

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**.



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LES ENFANTS DE LA VIGNE

Éclosion Chardonnay

VINTAGE 2020 - BRUT NATURE
100% CHARDONNAY - PARCELS SELECTION
BLANC DE BLANCS

*In our "Eggs," the wine lives, breathes, and
develops before being born.*

Rare in our valley, Chardonnay requires special aging to fully reveal its potential. Our egg-shaped vats are made of limestone and clay, reflecting our terroir and the diversity of soils that compose it.

This *blanc de blancs* unfolds a generous and fruity aromatic palette characteristic of our terroir, while expressing remarkable freshness and tension.

Production information

TWO PARCELS

Villages : CROUTES-SUR-MAARNE, lieu-dit "Les Saints Meloirs" & "Les Belles Vues"

HARVEST

Vintage 2020. 100 % Chardonnay.

BOTTLING

4 384 bottles. Bottled on 9 August 2021

WINEMAKING

Vinified **60% in ovoid concrete tanks** and **40% in wood**. The atypical shape of the ovoid tank creates **lees stirring** during the **11 months of aging**, which brings great complexity to the wine. Meanwhile, the **natural porosity** of the containers allows the wine to "breathe" through micro-oxygenation. The **neutrality** of concrete preserves the freshness and lemony aromas of Chardonnay, while the wood provides an ideal support for the development of **more evolved and yeast-driven aromas**. The minimum **4,5 years** of lees aging intensifies the aromatic profile and mouthfeel. It is disgorged **without any addition of expedition liqueur**, ensuring that nothing interferes with the uniqueness of this **blanc de blancs**.

Tasting

APPEARANCE

Pale golden color with very fine bubbles. The effervescence is **delicate** and **persistent**.

NOSE

It's a Champagne that reveals an aromatic profile full of **freshness** and indulgence. **Citrus** notes dominate, with hints of grapefruit and lemon giving way to a second nose reminiscent of **bakery aromas**, akin to fresh bread crust.

MOUTH

The mouthfeel is **savory** and **precise**. On the palate, the aromas detected on the nose are confirmed, evolving in the mid-palate into **fruitier** notes reminiscent of pineapple and pear. The finish is long, carried by a beautiful **tension** and a certain **minerality**.



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LES ENFANTS DE LA VIGNE

Écllosion Pinot-Noir

VINTAGE 2022 - BRUT NATURE
100% PINOT-NOIR - PARCEL SELECTION

In our "Eggs," the wine lives, breathes, and develops before being born.

Thanks to the porosity of our egg-shaped tanks, the wine breathes, and due to their shape, it is in motion, thus promoting lees stirring. This aging preserves the terroir and the fruit, revealing the authenticity of this single-vineyard vintage.

This cuvée, entirely composed of Pinot Noir, stands out for its vinous, fruity, and elegant character. It originates from two carefully selected parcels: one planted on limestone soils, imparting freshness and precision, and the other on sandy soils, enhancing its expressive fruit profile.

Production information

TWO PARCEL

Village : PAVANT, lieu-dit " Au-dessus de la croix" & PORTERON, lieu-dit "Le dessous du Bois Marie"

HARVEST

Vintage 2022. 100 % Pinot-Noir;

BOTTLING

5 467 bottles. Bottled on 1st August 2023

WINEMAKING

The wine is **vinified at 60% in ovoid concrete tanks**, and **40% in wood**. The unique shape of the ovoid tank causes a **re-suspension of the lees** during the **11 months** of aging, which adds great complexity to the wine. Simultaneously, the **natural porosity** of the containers allows the wine to 'breathe' through micro-oxygenation. The wood brings a subtle **patina** that blends perfectly with the Pinot Noir's vinous character, while the **neutrality** of concrete preserves its freshness and fruity aromas. The minimum **3 years of lees aging** enhance the aromatic profile and length on the palate. It is disgorged **without any addition of expedition liqueur**, ensuring that nothing interferes with this **single plot cuvée**.

Tasting

APPEARANCE

Lemon yellow color with very fine bubbles. The effervescence is **voluptuous**.

NOSE

The nose is **structured** and **vinous**. Aromas of **fresh fruits** ranging from red fruits to yellow-fleshed fruits mingle with spicier and **vanilla** notes.

MOUTH

In the mouth, the texture is **dense** and **ample**. The Pinot Noir fully expresses its **vinous** and **fruity** character, while revealing subtle **floral** notes such as rose and violet. This cuvée combines **elegance** and **aromatic power**. All of this is carried by great **freshness**.



Le Guinguet

The history of our vineyard, at a time when Champagne had not yet been created. Our village has supplied the Parisian dance halls named "guinguettes" for centuries.

Nowadays, we are reviving this tradition through this Coteaux Champenois.

Ratafia

A traditional liqueur regaining its former nobility
Born from the subtle marriage of wine brandy and fresh
grape must. Most of our Ratafias are crafted using a
traditional aging method inspired by the Spanish solera
system.





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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.



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Ce “fût” un raisin

WHITE RATAFIA
Pinot-Noir & Meunier must
Aged in oak barrels

***Ratafia** : Liqueur crafted from a subtle blend of wine brandy and must (fresh, unfermented grape juice).*

Fruity and powerful, this Ratafia, made from Pinot Noir and Meunier juice, reveals a smooth palate with delicate notes of apricot and yellow peach. Its partial aging in barrels imparts aromatic richness, evoking mirabelle plums and dried fruits.

Production information

BLENDING

60% Pinot-Noir & 40% Meunier

HARVEST & BOTTLING

2018 (must) - 500 bottles

WINEMAKING

Made exclusively from **black grape musts**, this Ratafia reveals the full aromatic richness and natural suppleness of the fruit. It is fortified with **our estate's wine brandy** and a **destemmed marc brandy** from a Champagne-style maceration rosé. Distilled by a **traveling distiller** using traditional expertise, these spirits bring authenticity and fruitiness to the blend. Aged for at least **8 months in oak barrels** (Burgundy casks of 228 L) previously used for our Champagnes, it develops delicate, woody notes while preserving the freshness and natural tension of the Champagne musts.

Tasting

APPEARANCE

A yellow-orange hue with coppery reflections. Beautiful tears on the glass.

NOSE

Elegant notes of honey and ripe mirabelle plums.

MOUTH

Lush, aromatic, and fruit-forward. On the palate, it is smooth and flavorful, with notes of apricot, yellow peach, quince jelly, and lightly vanilla-infused roasted fruits. Its roundness and fruity aromas make it the perfect companion for summer meals—try it with melon and cured ham. For a touch of elegance, use it to enhance your fresh fruit salad.



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Anthocyane

RED RATAFIA
Pinot Noir skin maceration

Ratafia : Liqueur crafted from a subtle blend of wine brandy and must (fresh, unfermented grape juice).

Hand-harvested and carefully selected, the Pinot Noir is delicately infused and then fortified with our estate-produced wine brandy. It reveals a wide palette of red fruit aromas. For a gourmet tasting experience, enjoy it with dark chocolate and raspberry desserts.

Production information

BLENDING

65% Meunier & 35% Pinot-Noir

HARVEST & BOTTLING

2018 (must) - 500 bottles.

WINEMAKING

Hand-harvested and carefully selected, the grapes undergo gentle crushing and destemming to release their juice. The grapes are then left to **macerate** at low temperature for several days, allowing the full spectrum of aromatic compounds from the skins to emerge. Finally, our **estate's wine brandy**, along with a **destemmed marc brandy** from a Champagne-style maceration rosé, is blended into the clarified juice.

Distilled by a **traveling distiller** using traditional expertise, these spirits bring authenticity and fruitiness to the blend. This meticulous, time-honored process creates a spirit bursting with the distinctive flavors of red fruits and baked cherries.

Tasting

APPEARANCE

Crimson red hue

NOSE

Notes of fresh cherries, candied blackberries, and subtle spices.

MOUTH

A delightfully smooth and indulgent spirit, revealing the full spectrum of red fruit aromas. From luscious blackberry jam and wild strawberries to Morello cherries and cherries steeped in the brandy of our grandmothers, each sip is a journey through the essence of fruit.



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