



CHAMPAGNE
Demièvre
à Fleury La Rivière



Allégory Platine Brut Champagne

Blanc de Noir Nature blended from Meunier and Pinot Noir with no additional sugar added. Biting salinity and freshness with ripe and dried fruits.

Grape: 60% Meunier, 40% Pinot Noir

Composition: 85% base wine (2017) and 15% reserve wine.

Vinification: Stainless Steel. The absence of malo-lactic transformation yields fresher champagne and allows for longer ageing.

Tasting Notes: Biting salinity and freshness with ripe and dried fruits

Food Pairings: Perfect with fresh oysters on the half shell or chilled shrimp cocktail.