

CUVÉE TRIANON



The flagship of the Roger-Constant Lemaire Estate, the Cuvée Trianon combines the subtlety of white grapes with the elegance of red. Showcasing authenticity and terroir, the ideal combination to enjoy as an apéritif.

Origin:

Marne Valley.
Limestone clay soil.
Vine age: 35 years.
Harvested by hand with strict selection of the grape stock.
Treated with Norwegian kelp within the context of environmentally responsible wine production.

Method:

Long alcoholic fermentation at 16°C.
Only the juice from the first press of the grapes is used.
Late racking in February.
Non malolactic fermentation.
No filtration or fining.
Aged for 4 years in our cellars.
Temperature controlled stainless steel vats are used.

Disgorgement:

Dosage Brut - Extra Brut (4 to 8g/L).
Dosage liqueur is 100% estate produced using pure cane sugar, aged in oak barrels.

Grape varieties:

60 % Pinot Noir and 40% Chardonnay.

Taste characteristics:

Vibrant golden appearance with a fine effervescence. On the nose, the most dominant scent is marzipan. An elegant palate with a brioche finish.

Serving suggestion:

A "must" for your apéritifs. This subtle and refined cuvée is ideal served with fish or pan-fried foie gras.



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