



CHAMPAGNE

Marie Demets
GYÉ-SUR-SEINE ● CÔTE DES BAR

INTRANSIGEANCE

This cuvée shows our know-how as Champagne growers of Côte des Bar. From the vines up to the final blend, this Champagne reveals the encounter between what Nature can offers and how a man can protect it, whatever happens.



Grape varieties : Chardonnay 44 % - Pinot Noir 56 %

Terroirs : 2 plots « La Forêt » in Gyé-sur-Seine & « Fins » in Neuville-sur-Seine

Plot information : planted in 1988 ; facing south and south-east

Density : 8200 vines per hectar

Soil : « argilo-calcaires » from Kimméridgien and Portlandien (clay and limestone)

Vinification : vinified in stainless tank for 10 months with fine lees

Bottling : 19 July 2018

Ageing : 40 months « sur lattes »

Disgorging : 20 December 2021

Dosage : 1 g/L

Total production : 2772 bottles

Service : to be served in big glasses at 6/8°C

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