



CHAMPAGNE

Marie Demets

GYÉ-SUR-SEINE ● CÔTE DES BAR

SINGULARITÉ - Pinot Blanc

Blend: 100% Pinot Blanc

Terroirs: clay-limestone soils

Grapes: Grapes from our single vineyard in the Buxeuil appellation: "Frion," 0.3990 ha; planted in 1992, southwest-facing.

Winemaking: Harvested toward the end of the harvest season; aged for 10 months on the lees in stainless steel tanks

2022 Harvest

Aging: 29 months on slats

Bottling: July 2023

Dosage: 1 g/L

Quantity: 6,505 bottles



www.champagnemarietedemets.fr

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, SACHEZ CONSOMMER AVEC MODÉRATION