



CHAMPAGNE ELEMART ROBION

AOP Champagne
Sparkling Brut

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

A true artisan house in the Marne Valley, Champagne Elemart Robion stands out for its commitment to tradition and authenticity. Family-run, the estate focuses on Pinot Meunier emblematic of the region complemented by Chardonnay and Pinot Noir for balance and depth. Sustainable viticulture guides every decision, from minimal inputs to the preservation of biodiversity. Harvesting is done exclusively by hand, with careful grape selection ensuring wines of expressive character. In the cellar, vinification is precise and respectful of the fruit's purity. Stainless steel tanks and extended lees aging preserve freshness and contribute to a fine, elegant mousse. The champagnes display fresh fruit aromas and delicate brioche notes, offering a tasting experience that is both refined and harmonious true to the estate's artisanal roots.

VARIETALS

Pinot meunier 70%, Chardonnay 20%,
Pinot Noir 10%

LOCATION

The VB03 cuvée comes from a single parcel located in the village of Courtagnon, in the Vallée de l'Ardre, west of the Montagne de Reims. This discreet and preserved area benefits from a natural setting of gentle hillsides, woodlands, and well-drained soils. The VB03 plot is east-facing, mid-slope, with moderate sun exposure and natural ventilation. This environment ensures slow, even ripening of the grapes, preserving their freshness and balance. Far from high-density viticulture zones, this confidential parcel expresses its full character in this distinct single-plot cuvée.

Age of vines: 35 years old

TERROIR

The soil of the VB03 parcel is made up of clay-limestone with white marl and gravel components. Deep and well-drained, it provides balanced water access and promotes deep root development. The result is concentrated grapes with fresh acidity and clear aromatics. Pinot Meunier, the dominant grape in this cuvée, finds a unique expression here—ripe, juicy, and subtly spicy. The VB03 terroir brings a refined mineral touch, a straight-lined structure, and a distinct personality to the wine, contributing to its finesse and depth.

IN THE VINEYARD

Champagne Elemart Robion farms all its vineyards under certified organic practices, with a strong focus on soil health and biodiversity. No chemical inputs are used. The VB03 plot is mechanically worked, with controlled natural grass cover, and all interventions are tailored to the vintage. Agroecological measures such as hedgerows, flowering strips, and birdhouses are integrated into the overall vineyard management. Work in the vineyard is manual and precise, favoring vine balance and natural resilience, essential for sustainable, expressive viticulture.

HARVEST

Grapes from the VB03 plot are harvested by hand with careful selection in the vineyard, retaining only the healthiest bunches. Harvest timing is based on phenolic maturity and acid balance. Grapes are gently transported in small crates to avoid crushing or oxidation. Pressing is slow and gentle, with juice fractions separated to retain only the best. Parcel-based vinification allows the wine to preserve the unique identity of VB03 and express its full potential with care and precision, from vine to bottle.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



CHAMPAGNE ELEMART ROBION

AOP Champagne
Sparkling Brut

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

WINEMAKING

VB03 is vinified in temperature-controlled stainless steel tanks with slow fermentations to preserve Meunier's full aromatic freshness. No fining is applied, and the wine is aged on fine lees for several months to develop texture and depth.

AGEING

After bottling for secondary fermentation, the wine rests on lees for over 30 months. This extended ageing adds creaminess, finesse, and balance. The Brut dosage (around 6 g/L) is precisely adjusted to highlight the fruit's purity and the terroir's mineral elegance without overpowering the wine's single-plot character.

SERVING

Serving Temperature: 8–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Champagne VB03 opens with expressive aromas of ripe white fruit, yellow plum, orange zest, and toasted bread. With air, notes of soft spice, fresh hazelnut, and wet chalk emerge. On the palate, the bubbles are fine, the attack lively, and the structure taut. The wine unfolds with both tension and roundness, leading to a long, saline finish. The balance of ripe fruit and mineral backbone gives this wine great character. VB03 is a generous and refined single-plot Champagne, combining varietal sincerity with soil-driven depth.

FOOD PAIRINGS

VB03 is a gastronomic Champagne suitable for both aperitif and meal pairings. It pairs beautifully with a velvety pumpkin and ginger soup, where its liveliness lifts the dish's softness. It also complements roast pork tenderloin with honey and thyme, where the wine's Meunier richness echoes the dish's sweet-savory notes. For dessert, it surprises with a spiced mirabelle plum tart, enhancing both the fruit and spice. These pairings highlight the wine's dual nature—tension and indulgence—making VB03 a complex yet approachable Champagne for the table.

PRODUCTION VOLUME

8 000

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.