



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

Chardonnay 60%, Pinot meunier 40%

LOCATION

Champagne Elemart Robion is located in the Vallée de l'Ardre, in the villages of Lhéry and Courtagnon, nestled in the Montagne de Reims area. This preserved and lesser-known sector, in the western part of Champagne, offers a hilly natural landscape of forests, meadows, and vineyards. The estate's plots are divided into small, well-exposed parcels often bordered by hedges and woodland, creating a favorable microclimate for slow, even grape ripening. This confidential and healthy environment allows the Robion family to work in harmony with nature, far from more intensive viticultural zones.

Age of vines: 35 years old

TERROIR

The soils in the Vallée de l'Ardre are predominantly clay-limestone, with a mix of marl, silt, and deep chalk layers. This geological diversity ensures excellent drainage and a balanced supply of nutrients to the vines. Pinot Meunier, the dominant variety at the estate, expresses great finesse and ripe aromatics, while Chardonnay contributes freshness and tension. The local temperate climate, with cool nights and wide temperature swings, helps preserve the natural acidity in the grapes and results in wines of great precision and balance.

IN THE VINEYARD

The estate has been certified organic for several years. No herbicides or synthetic chemicals are used: soils are mechanically tilled, natural grass cover is encouraged, and agroecological practices are implemented to promote biodiversity. This sustainable approach ensures healthy grapes grown in a vibrant, resilient ecosystem. Close observation of the vines, manual work, and respect for natural cycles are at the heart of the domaine's philosophy. This deep commitment translates into wines that are balanced, sincere, and full of life.

HARVEST

Harvesting is carried out entirely by hand, with a meticulous selection of bunches directly in the vineyard. Each plot is picked at optimal ripeness to preserve the freshness and aromatic purity of the grapes. Careful sorting ensures that only healthy fruit enters the press, which takes place without delay to prevent oxidation. Grapes from each parcel are vinified separately to retain the unique character of every terroir. This attention to detail at harvest time lays the foundation for the wine's final quality and expression.

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.

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CHAMPAGNE ELEMART ROBION

AOP Champagne
Sparkling Brut

WINEMAKING

The grapes are hand-harvested, tasted, and carefully sorted. Each plot and grape variety is vinified separately and quickly transported to the press. Pressing is gentle to preserve aromatic finesse. Only the cuvée (the finest juice from the first pressing) is retained; the taille is discarded. Natural settling occurs over 24–30 hours. Malolactic fermentation is carried out. Selected yeasts are used for fermentation. Once fermentation is complete, the wines rest on lees for about 8 months before bottling. No fining is done. After bottling, the wines age on lees (sur lattes) for a minimum of 24 months for non-vintage cuvées and 36 months for vintage cuvées.

AGEING

The wine is aged for several months on fine lees, without fining, to preserve its full texture and complexity. It is then bottled for a second fermentation, followed by extended ageing on laths. The very low dosage (Extra Brut) enhances the purity of the fruit and the wine's underlying mineral tension.

SERVING

Serving Temperature: 8–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Champagne Elemart Robion 60/40 Extra Brut delights with its aromatic finesse and vibrant energy. The nose reveals floral notes, ripe citrus, and white fruit, lifted by a refined brioche character. On the palate, the attack is crisp, with fine bubbles and a linear structure that brings both freshness and length. The Meunier lends fruitiness and roundness, perfectly balanced by the minerality and liveliness of the Chardonnay. A precise and elegant cuvée, ideal for lovers of dry, clean, and expressive Champagnes.

FOOD PAIRINGS

This Extra Brut Champagne shines both as an aperitif and throughout a meal, thanks to its bright structure and refined complexity. It pairs beautifully with sea bream ceviche and lime, where the freshness of the dish meets the wine's vibrant tension. It also elevates a creamy mushroom and parmesan risotto, where the fine bubbles cut through the richness. On the sweeter side, it's a surprising match for a citrus meringue tart, playing on the balance of acidity and sweetness. These pairings reveal the versatility and elegance of the 60/40 cuvée.

PRODUCTION VOLUME

3 500

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.