

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# CHAMPAGNE ELEMART ROBION

AOP Champagne  
Sparkling Brut

## 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.

## VARIETAL

Pinot meunier 100%

## LOCATION

The "Les Monets" cuvée comes exclusively from a single parcel located in Lhéry, in the Vallée de l'Ardre, on the western edge of the Montagne de Reims. This preserved and lesser-known area is rich in natural landscapes, combining forests, hillsides, and streams. The "Les Monets" plot faces due south on a gentle slope, benefiting from full sun exposure throughout the day. This positioning ensures consistent ripening while maintaining freshness at night. Surrounded by woodlands and low-density plantings, the site enjoys a balanced microclimate, ideal for respectful and sustainable viticulture. Age of vines: 35 years old

## TERROIR

The soil of the "Les Monets" plot consists of clay-limestone with layers of white marl and flint. This rare composition ensures excellent drainage and allows deep rooting, essential for vine balance and resilience. The terroir imparts a distinctive mineral tension and aromatic complexity to the wines. It gives concentration and depth while retaining freshness and structure. The presence of flint adds a subtle smoky note, a rare and desirable feature in single-parcel Champagnes, further enhancing the uniqueness of this cuvée.

## IN THE VINEYARD

The entire estate is farmed under certified organic viticulture. No herbicides or synthetic products are used. Soils are mechanically worked, natural grass is managed, and biodiversity is promoted through agroecological practices (birdhouses, hedgerows, plant rotation). Each vine is carefully monitored and tended according to its needs and the vintage's character. The estate's goal is to maintain healthy, living soils and expressive, balanced grapes. This patient, hands-on approach results in wines that are honest, vibrant, and a true reflection of their origin.

## HARVEST

The grapes for "Les Monets" are harvested entirely by hand at full ripeness, with meticulous bunch selection in the vineyard. Only the healthiest, most balanced fruit is picked. Grapes are transported in small crates to avoid bruising or oxidation. Pressing takes place immediately, gently and in fractions, to extract only the purest juice. This careful harvest approach preserves the energy of the fruit and the distinct identity of the site from the very start of vinification.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## WINEMAKING

"Les Monets" is vinified in temperature-controlled stainless steel tanks, with slow fermentations that preserve the purity of the fruit. No fining is used, and the wine is aged on fine lees for several months to develop complexity and roundness.

## AGEING

The second fermentation in bottle is followed by over 30 months of ageing on lees. This long rest in cellar allows the wine to gain elegance, a creamy texture, and delicate pastry aromas. The Brut dosage (around 6 g/l) gently lifts the natural balance without masking the expression of the terroir.

## SERVING

Serving Temperature: 8-12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

This champagne stands out for its precision and depth. The nose reveals juicy pear, mirabelle plum, white flowers, and a hint of hazelnut. With aeration, chalky and lightly smoky notes emerge, typical of the flinty terroir. On the palate, the attack is crisp, with fine bubbles and a chiselled texture. The wine offers vibrant mineral tension, ripe yet balanced fruit, and a long, saline finish. A sincere and elegant single-parcel Champagne, combining the generosity of Meunier with the purity of the Lhéry terroir.

## FOOD PAIRINGS

This cuvée pairs beautifully with refined cuisine, thanks to its complexity and freshness. It's a perfect match for a scallop carpaccio with lemon oil, where the delicacy of the dish enhances the wine's minerality. It also pairs wonderfully with poultry fillet in morel sauce, where the richness is lifted by the wine's chalky tension. On the sweet side, it complements a pear tarte tatin, with its caramelized fruit echoing the roundness of the Champagne. A versatile and gastronomic cuvée, ideal for both classic and creative pairings.

## PRODUCTION VOLUME

2 000

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