

Our partner:



## Champagne D.BUFFET

AOC Champagne, Vallée de la Marne  
Récoltant Manipulateur (RM)



*Champagne DAMIEN-BUFFET welcomes you on the tourist route of champagne.*

### Winery overview:

Ever since the 15th century, their family's traditional methods have been passed down from one generation to the next. A harmonious family collaboration where tradition and modernity are brought together to offer a one-of-a-kind champagne.

Combining the tradition and the future of champagne, they take pride in welcoming their customers with warmth and generosity.

It is in Sacy, a flowery village, typically Champagne, in the heart of the Regional Park of the Montagne de Reims, that they cultivate their vines with passion and rigor.

The Sacy vineyard is classified as Premier Cru de Champagne and the PNR forest is classified as an exceptional forest. The elaboration of their champagne is done, in the purest respect of traditions, and requires talent and patience.

It is the result of a successful union between nature and human know-how.



Champagne

## Champagne D.BUFFET 1<sup>er</sup> cru Brut – Expression



### Grape Varieties:

45% pinot Meunier, 10% Chardonnay, 45% pinot noir

### Tasting

Ambassador of the house, this BRUT champagne is a blend of three grape varieties: Chardonnay, Pinot Noir, Meunier enriched with several years of reserve. A beautiful alliance of complexity, finesse, elegance with fruit and freshness, characteristics of its superb terroir.

### Analyses

Alcohol : 12,5°

## Champagne D.BUFFET 1<sup>er</sup> cru Brut – Prestige



### Grape Varieties:

61% Chardonnay, 23% pinot noir, 16% pinot Meunier

### Tasting

Champagne cuvée, elaborated slowly with distinction... Joyful and sparkling, flagship of the range, it is elaborated according to a judicious blend, with a light yellow color, of great purity. This prestigious cuvée with delicate bubbles, fine, firm, lively, very elegant, assertive without aggressiveness, reflects the most beautiful harmony! It is a high quality champagne, where floral aromas and summer fruits mingle sparingly, leaving in the mouth liveliness and great finesse, for this exceptional champagne.

### Analyse

Alcohol : 12,5°

## Champagne D.BUFFET 1<sup>er</sup> cru Brut– L'elixir



### Grape Varieties:

50% pinot noir, 50% Chardonnay

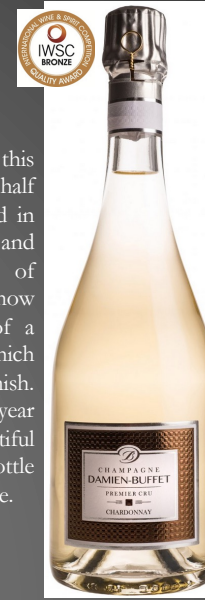
### Tasting

An extraordinary cuvée for this blend, half chardonnay, half pinot noir, vinified and aged in oak barrels. A subtle and harmonious marriage of champagne, wood, know-how and talent for this wine of a beautiful freshness which presents a rich and round finish. This is a limited edition per year and numbered! A very beautiful cuvée, in a very pretty bottle nestled in a very beautiful case.

### Analyse

Alcohol : 12,5°

## Champagne D.BUFFET 1<sup>er</sup> cru Brut – Chardonnay



### Grape Variety:

100% Chardonnay

### Tasting

Champagne Brut Chardonnay Damien-Buffer is a charming cuvée, with great aromatic power, the only white berry grape variety in Champagne. Bright with a superb pale gold colour, characterized by its freshness on the palate and its elegance with an intensely fruity nose. A few notes of citrus and exotic fruits bloom, followed by touches of white flowers and fleshy fruits. For the assembly of this champagne, three exceptional years were selected, giving it balance and maturity. "A well-opened wine", precise, clean, developing suppleness and roundness in the mouth. A lovely aperitif Champagne!

### Analyse

Alcohol : 12,5°

## Champagne D.BUFFET 1<sup>er</sup> cru Brut – Meunier



### Grape Variety:

100% pinot Meunier

### Tasting

Blanc de Meunier d'une infinie délicatesse, fruité, souplesse et gourmandise remarquables enrichi de plusieurs années de Vins de Réserve

### Analyse

Alcohol : 12,5°

## Champagne D.BUFFET 1<sup>er</sup> cru Brut – Pinot noir



### Grape Variety:

100% pinot noir

### Tasting

Mono-varietal character, with great depth, enriched with several years of Reserve Wines producing a delicate bouquet This champagne surprises with its perfect balance and power

### Analyse

Alcohol : 12,5°

## Champagne D.BUFFET 1<sup>er</sup> cru Brut – Rosé



### Grape Variety:

40% Pinot noir, 60% Chardonnay

### Tasting

Combining harmony and originality, the Damien-Buffer brut rosé champagne, with its delicate and light color, variations of salmon pink, coppery, intoxicates us and makes us want to bite into the fruit, a crunchy sensation that we find when tasting. It reveals an incomparable bouquet, an active, tangy, fresh and tender effervescence at the same time. Its flavors develop lastingly in the mouth, offering a silky texture, a warm character, a fine and creamy foam that is unanimous! Champagne for aperitif, light meal, afternoon or dessert!

### Analyse

Alcohol : 12,5°