

Our partner:



Champagne Roger-Constant LEMAIRE AOC Champagne, Montagne de Reims Récoltant Manipulateur (RM)



Maison de champagne since 19th century.



Winery overview:

The estate now extends to 12 hectares, the family exports its production throughout the world under the name of Roger-Constant Lemaire.

The family is proud of its commitments to ecology through its investments in the purchase of organic seaweed to fertilize his vines.

The grapes are selected and harvested by hand, only the first press is used to make the champagne.

The vinification is strictly WITHOUT malolactic fermentation, a method which ensures exceptional quality for the champagne by preserving the natural acidity of the grapes.

The champagnes produced are all BRUT, with a fairly low sugar level coming strictly from cane sugar. All champagnes contain 12° alcohol.



Champagne

Champagne R.C LEMAIRE

Blanc de noirs brut – Select reserve



Grape Variety:

100% pinot Meunier

Tasting

Eye: The dress is a beautiful light yellow. The foam is fine and creamy.

Nose: Complex with aromas of hazelnuts, fresh almonds and of honeysuckle.

Blocked: Freshness and minerality. Aromatic, tonic. Notes sa- vanilla lovers.

Food and wine pairing: Aperitif and meal. Risotto and veal marengo, fish and shellfish.

Analyses

Sugar: 9gr/l

Champagne R.C LEMAIRE

Brut – Cuvée Trianon



Grape Varieties:

60% Pinots noirs, 40% Chardonnay

Tasting

Eye: The dress is yellow with light green reflections. The foam is persistent and generous.

Nose: All in lightness the nose opens with notes of hazelnut, jasmine, mirabelle plum and lemon.

Blocked: The contact in the mouth is greedy where we find shades of bergamot, tea green and honeysuckle.

Food and wine pairing: Seafood, scallops jackfruit and shellfish, foie gras hot with ratafia.

Analyses

Sugar: 9gr/l

Champagne R.C LEMAIRE

Brut – Rosé de saignée



Grape Varieties:

50% Pinots noirs, 50% pinot Meunier

Tasting

Eye: A beautiful copper dress with with a fine effervescence and discreet.

Nose: A mixture of orange blossoms, tobacco and kirsch. Blocked: The mouth is dominated by candied fruit with notes of honey, caramel and violet.

Food and wine pairing: In association with quail stuffed rabbit and duck breasts duck but also with salads fruit, meringue pie and pink cookies.

Analyses

Sugar: 9gr/l

Champagne R.C LEMAIRE

Edition limited Brut – Trianon 66



Grape Varieties:

60% Pinot noir, 40% Chardonnay

Tasting

Eye: The robe is yellow with green/gold reflections. The foam is abundant with nice fine bubbles.

Nose: Vegetal and balsamic, spicy and liquorice with peach notes and orange blossoms.

Blocked: Very aromatic, it is expressed under expression of bitter orange and of the cherry pit.

Food and wine pairing: Champagne perfect for the aperitif. White meats, peas- bran, crustaceans, shells St Jacques, caviar...

Analyses

Sugar: 9gr/l

Champagne R.C LEMAIRE

Vintage 2012 1^{er} cru brut – Les Hautes Prières



Grape Variety:

100% Chardonnay

Tasting

Eye: The color is yellow with golden reflections. Its foam is delicate.

Nose: Its olfactory expression is rich hot cereal, flowers herbal teas, with toasted notes and torrified while passing by the mocha and cocoa.

Blocked: With his expressions of bergamot and ginger, the mouth seduces and confirms its long maturation in wood in cellar.

Food and wine pairing: To exceptional wines, dishes exceptional! noble fish (turbot, cod), small game and minced duck.

Analyses

Sugar: 9gr/l

Champagne R.C LEMAIRE

Vintage 2009 Extra brut – Collection



Grape Varieties:

33% Chardonnay, 33% Pinot noir, 33% Pinot Meunier

Tasting

Eye: Its dress is with deep gold reflections. The foam is generous and abundant now in one pretty wide and regular cord. Nose: Woody with hints of butter salty and caramel and breads of spices. The vintage character of this wine with its mixture, stewed fruit and pears cooked, no doubt.

Blocked: It has a nice freshness with its noble bitterness, flavors of liquorice and lemon balm. Food and wine pairing: Gastronomy Champagne. In dishes with lobster gratin and its vegetables or in clump of crabs with morels.

Analyses

Sugar: 6gr/l

Champagne R.C LEMAIRE

Vintage 2010 1^{er} Cru Extra brut – Collection



Grape Variety:

100% Chardonnay

Tasting

Eye: The robe is yellow with gold reflections. foam is fleeting and delicate.

Nose: A beautiful expression of associated pastries, chocolate and cocoa by the way by the fresh vanilla pod and of citrus fruits. Blocked: Perfectly mastered oaky wine with notes of wax, honey and exotic fruits (pineapple, walnuts coconut, menthol).

Food and wine pairing: It is a wine of ex-circumstances. reception, in a dish with spices oriental and balsamic. With the noble fish cooked in natural or in Thai cuisine.

Analyses

Sugar: 6gr/l

Champagne R.C LEMAIRE

Vintage 2012 Rosé Extra brut – Collection



Grape Varieties:

50% Pinots noirs, 50% Pinot Meunier

Tasting

Eye: Beautiful tiled shades reveal, with a beautiful dress coppery. The effervescence remains fine and light. Nose: Aromas of red and black fruits as well as stone fruits. A beautiful rather assertive signature which will delight lovers of rosé without understood who transports us in a saline dimension of sea spray sailors.

Blocked: The mouth is dominated by candied fruit with notes of honey, caramel and violet.

Food and wine pairing: As a meal with poultry and game and in the desert with Sabayons with red fruits.

Analyses

Sugar: 6gr/l