

Alcohol side
your taste buds revel!



Find all our recipes
on our web site.

For your great events:
• Weddings, Baptism, Communion...
• For associations, clubs, or works council...



Think about
our personalised labels

In every occasion...

Champagne is an ideal gift and highly appreciated.

Some advices...

Keep your bottles horizontally in a cool and dark place.

Champagne is served cool but not chilled at a temperature of 6 to 8 °C.

The champagne bucket and ice are ideal. Preferably use champagne flutes.

Discover

Our vineyard, our press and our cellars with a tasting of our Champagnes

Note in your diaries

The week-end following the 14th July "Rencontres Estivales", walk in the vineyard followed by dining and dancing.

The first week-end of December "Portes Ouvertes", Christmas market (artisans, gourmet products), meals for lunch and gala evening on Saturday night.

All year, reception with bus
tour of the cellars and tasting
Possibility of terroir meals on reservation

Come share with us
the bubbles of happiness!

RM-29130-01 - création & impression : imprim'clair-éperay - L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, A CONSOMMER AVEC MODÉRATION.

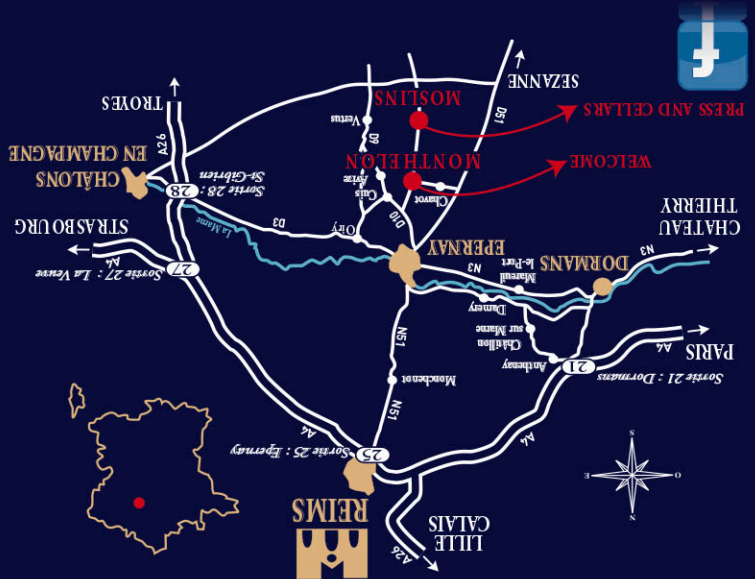


Open from Monday to Saturday
9 am to 12 pm and 2 pm to 5.30pm
Thank you to let us know before your visit

www.champagne-derouillat.fr
E-mail : champagne.derouillat@wanadoo.fr
Tél. +33(0)3 26 59 76 54

51530 MONTHELON - FRANCE
23, rue des Chapelles

CHAMPAGNE
Déroutillat



Come and visit us...



CHAMPAGNE

Déroutillat

- CRÉATEUR DE SOURCES DE VIE -

SINCE 1929, FOUR GENERATIONS OF WOMEN AND MEN PERPETUATE OUR HOUSE

Welcome to a universe where our champagnes are the link between the energies of the sun and mother earth.

A stylized sun is the emblem of our house: the natural source of energy, of the ripening of the grapes and of creative dynamism. It powerfully symbolizes our ongoing commitment to excellence and originality.

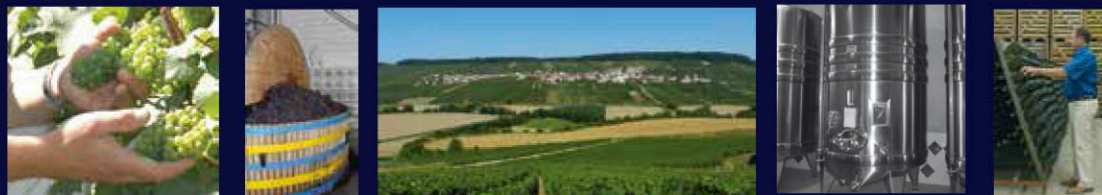
Each of our vineyards produces grapes that perfectly reflect the character of their own small region: the Coteaux Sud d'Epervay, La Côte des Blancs and La Vallée de la Marne and each one is cultivated using the sustainable practices which lie at the very heart of all that we do.

Our champagnes are characterised by the perfect harmony of the aromas of Chardonnay, Meunier and Pinot Noir, yet each cuvée is

unique in its own right thanks to the many plots of vines used and to the different methods of blending and vinification; all this brings elegance and a distinct style to Champagne Déroutat

To ensure constant quality we use a traditional vertical press as well as stainless steel vats and oak barrels. This combination allows us to extract the subtlest of aromas from the grapes and to bring a high degree of precision and finesse to the wine making both of which are crucial elements in our quest to make exceptional champagnes.

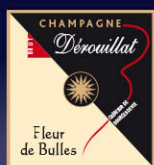
Step into a world of bubbles of happiness.



Champagne is the best one you love...

For your pleasure, discover our Champagnes from the healthy and sustainable viticulture!!!

— PRIVILEGE CREATIONS —



Fleur de Bulles

55% Meunier
30% Chardonnay
15% Pinot Noir

Friendly, fruity charmer

Ideal as an aperitif and a reception...

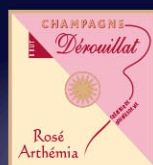


L'Esprit
PREMIER CRU

100% Chardonnay,
Premier Cru de la Côte des blancs

Fine, elegant, delicate

Beginning of the meal with a seafood platter or white fish...



Arthémia

85% Chardonnay
15% Vin Rouge de Meunier AOP
Champagne

Glittering, fruity, vibrant

With roasted poultry or dessert...



Georges-William
SECRET DE FAMILLE

Secret blending in tribute to the founders of our house

Elegant, soft and delicious

From the aperitif to the dessert

— CONFIDENTIAL TREASURES —



Fanette

40% Chardonnay
30% Meunier
30% Pinot Noir

Harmony, character and originality

An aperitif or with a roast Gascon



Cécile
PREMIER CRU

50% Pinot Noir, Grand Cru from AY
50% Chardonnay, Premier Cru from CUIS

Powerful, robust, elegant

With foie gras mi-cuit on brioche toast



Rosé de Saignée
726

100% Meunier from Monthelon, sorting the grain by grain, one plot of vine, one year of harvest

Flamboyant, deep, winy

With red meat, game or dessert with berries



Blanc de Noirs
GRAND CRU

100% Pinot Noir Grand Cru from AY, one plot of vine, one year of harvest

Rich, energetic, warm

As an aperitif, with a roasted capon or beef tenderloin en croute

From old vines,
Only in exceptional year

Stapled and aged in Cork,
Only in exceptional year

- RARE -

- UNIQUE -