



CHAMPAGNE

Dérouillat

- CRÉATEUR DE SOURCES DE VIE -



DEPUIS 1929, 4 GÉNÉRATIONS
DE FEMMES ET D'HOMMES
PÉRENNISENT NOTRE MAISON

*B*ienvenue dans un univers où nos champagnes sont les liens qui unissent les énergies du soleil et de la terre nourricière.

Un soleil stylisé est l'image de notre maison, source naturelle d'énergie, de maturité des raisins et de dynamisme créatif. Il symbolise avec puissance notre détermination constante à rechercher l'excellence et l'originalité.

Nos vignes s'expriment sur les terroirs des Coteaux Sud d'Épernay, de la Côte des Blancs et de la Vallée de la Marne. Elles sont travaillées suivant les principes de la viticulture saine et durable dont nous avons fait notre philosophie.

L'harmonie parfaite des caractères et des arômes du Chardonnay, du Meunier et du Pinot Noir s'identifie dans nos champagnes. La création de nos cuvées, chacune unique par ses origines, son assemblage et son élaboration atteste de la typicité et de l'élégance de nos champagnes.

Un pressoir traditionnel vertical, des cuves en acier inoxydable et plusieurs fûts de chêne consolident notre démarche qualitative. Ils nous permettent d'extraire les subtils nectars de nos raisins et de réaliser des vinifications d'une grande finesse, clé de la réussite pour créer des Champagnes d'exception.

Les nombreuses médailles de Concours reconnus qui récompensent nos champagnes témoignent de notre grand savoir-faire.

Entrez dans un monde de bulles de bonheur...

Découvrez, savourez...

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

*W*elcome to an universe where our Champagnes are the links between the energies of the sun and the mother earth.

A stylized sun is the picture of our house (estate), natural source of energy, of the maturation of grapes and creative dynamism. It symbolizes with elegance our ongoing commitment to excellence and originality.

Our vines are expressed on the terroirs of the Coteaux Sud d'Épernay, the Côte des Blancs and the Vallée de la Marne where they are raised following the principles of the sustainable viticulture, our way of mind.

The perfect harmony of characters and flavors of Chardonnay, Meunier and Pinot Noir identifies our Champagnes. The creation of our vintages, each unique in their blending (assembly), their origin and their elaboration reflects the typicity and elegance of our Champagnes.

A vertical traditional press, stainless steel tanks and several oak barrels consolidate our qualitative approach. It permits us to extract the best nectars of our grapes and to make vinifications of great delicacy, key to success to make exceptional Champagnes.

Many medals from recognized Contests that reward our Champagnes authenticate our great know-how (expertise).

Enter in a world of bubbles of happiness...

Discover, Enjoy...



CHAMPAGNE

Dérouillat

• CRÉATEUR DE SOURCES DE VIE •

Identity

- Estate: SCEV Champagne Dérouillat
- Headmaster: Dérouillat Luc
- Fondation: 1929

Soil

- Region: AOC Champagne
- Terroirs: Côte des Blancs, Coteaux Sud d'Epernay, Vallée de la Marne
- Surface: 5,70 ha
- Grape Varieties: 50% Chardonnay – 35% Meunier – 15% Pinot Noir
- Soils: chalk, limestone
- Age of the vineyard: 25 years old

Localization

- Adress: 23 rue des chapelles
- ZIP: 51530
- Town: Monthelon
- Country: France

Contact informations

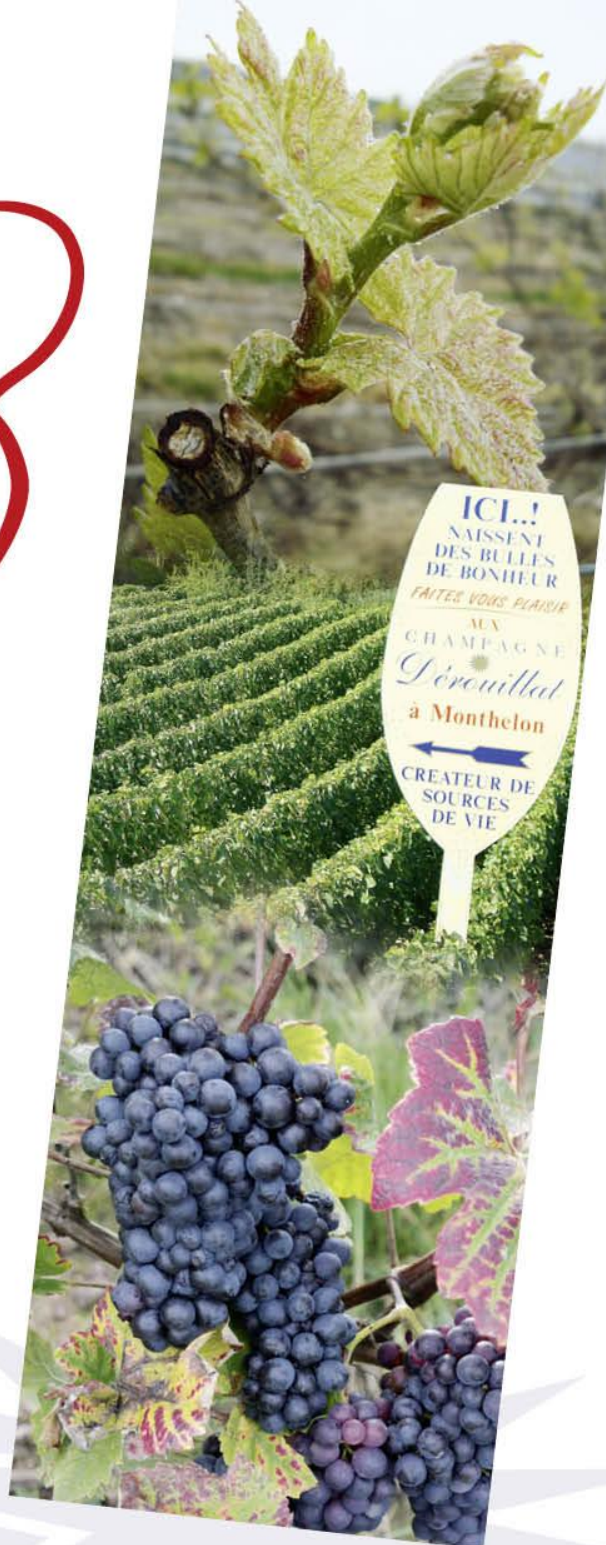
- Phone: +33 (0)3 26 59 76 54
- Mail: champagne.derouillat@wanadoo.fr
- Website: www.champagne-derouillat.fr
- Facebook: www.facebook.com/champagne.derouillat



Cellar tours and tasting for customers, groups and professionals

Monday to Saturday from 9.00am to 12.00am and from 14.00pm to 17.30pm

Thank you to contact us before your visit !





CHAMPAGNE

Dérouillat

• CRÉATEUR DE SOURCES DE VIE •

Fleur de Bulles

Soil

- Crus in the composition: Coteaux sud d'Epernay: Monthelon, Epernay, Chavot, Mancy
- Age of the vines: 25 years old
- Situation of the vines: South –South East
- Soil: clay and limestone

Viticultural methods

- Rootstock: 41B and SO4
- Speciality of the vine growing: stemming from the sustainable viticulture principles
- Grassing
- Effluent treatment and natural fertilizers (algae and organic compost)

The winemaking process

- Blending: 30% Chardonnay, 55% Meunier et 15% Pinot Noir among which 40% of old wine
- Press: traditional Coquart, Round, vertical of 4000 kg or 25 hl 50
- Speciality of the vinification: in stainless steel tanks with malolactic fermentation
- Aging: 3 years in cellars
- Dosage: ~~+2 g/l~~ 10 g/l
- Quality: Brut, Demi-Sec and Extra-Brut
- Type of bottles available: half bottles, bottles, Magnums, Jeroboam, until Nabuchodonosor



Tasting notes

- Personality of the wine, the comments of tasting: Straw-colored colour, brilliant, fine cordon of lively and generous bubbles. Typical fruitiness of the meunier, masterful, fresh.
- Advises of tasting: Ideal in the aperitif and at any time of the day. It is a friendly and always pleasant champagne To share in family and with friends.

LABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. CONSOMMEZ AVEC MODÉRATION. IMPORTÉ PAR: EPERNAY

23, rue des Chapelles - 51530 MONTHELON - FRANCE

Phone: +33(0)3 26 59 76 54 - Mail: champagne.derouillat@wanadoo.fr

www.champagne-derouillat.fr





CHAMPAGNE

Dérouillat

• CRÉATEUR DE SOURCES DE VIE •

L'Esprit

PREMIER CRU
BLANC DE BLANCS



Soil

- Crus in the composition: Côte des Blancs 1st Cru: Cuis and Grauves
- Age of the vines: 30 years old
- Situation of the vines: South West – North East
- Soil: Limestone

Viticultural methods

- Rootstock: 41B
- Speciality of the vine growing: stemming from the sustainable viticulture principles
- Grassing
- Effluent treatment and natural fertilizers (algae and organic compost)

The winemaking process

- Blending: 100% Chardonnay among which 40% of old wine
- Press: traditional Coquart, Round, vertical of 4000 kg or 25 hl 50
- Speciality of the vinification: in stainless steel tanks with malolactic fermentation
- Aging: 3 years in cellars
- Dosage: ~~+2g/L~~ 10 g/l
- Quality: Brut and Extra-Brut
- Type of bottles available: bottles

Tasting notes

- Personality of the wine, the comments of tasting: Golden colour, clear with a necklace of pearl of an extreme sharpness. Aroma of white flowers, hawthorns. A very great elegance in mouth.
- Advises of tasting: To savour alone together, a love at first sight, a passion. During a meal, with a fish, in the aperitif.

LABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. CONSOMMEZ AVEC MODÉRATION.
IMPORTÉ PAR: EPIREWAY





CHAMPAGNE

Dérouillat

• CRÉATEUR DE SOURCES DE VIE •

Rosé Arthémia

Soil

- Crus in the composition: Coteaux sud d'Epernay: Monthelon and Epernay
- Age of the vines: 25 years old
- Situation of the vines: South – South East
- Soil: clay and limestone

Viticultural methods

- Rootstock: 41B
- Speciality of the vine growing: stemming from the sustainable viticulture principles
- Grassing
- Effluent treatment and natural fertilizers (algae and organic compost)

The winemaking process

- Blending: 85% of Chardonnay and 15% of red wine from Champagne AOC (Meunier) among which of old wine.
- Press: traditional Coquart, Round, vertical of 4000 kg or 25 hl 50
- Speciality of the vinification: in stainless steel tanks with malolactic fermentation
- Aging: 3 years in cellars
- Dosage: ~~12 g/l~~ 10 g/l
- Quality: Brut
- Type of bottles available: half bottles and bottles



Tasting notes

- Personality of the wine, the comments of tasting: Bright pink color, strong bubbles, rich, deep and powerful with aromas of red berries, cherries.
- Advises of tasting: In the aperitif, with a roasted poultry, young partridges, pheasants and with a dessert in red berries, tarts, fruit salads.

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CHAMPAGNE

Dérouillat

• CRÉATEUR DE SOURCES DE VIE •

Georges-William

Secret
de Famille



Soil

- Crus in the composition: Coteaux sud d'Epernay: Monthelon, Chavot and Epernay
- Age of the vines: 25 years old
- Situation of the vines: South – South East – North West
- Soil: clay and limestone

Viticultural methods

- Rootstock: 41B and SO4
- Speciality of the vine growing: stemming from the sustainable viticulture principles
- Grassing
- Effluent treatment and natural fertilizers (algae and organic compost)

The winemaking process

- Blending: Only the winemaker knows the proportions of the blending of Pinots Noir and Meunier and Chardonnay because, as indicated in the name of it Champagne, it is a Secret of Family!
- Press: traditional Coquart, Round, vertical of 4000 kg or 25 hl 50
- Speciality of the vinification: in stainless steel tanks with malolactic fermentation
- Aging: 3 years in cellars
- Dosage: 12g/L
- Quality: Brut
- Type of bottles available: half bottles and bottles

Tasting notes

- Personality of the wine, the comments of tasting: Golden yellow color, bright, generous and dynamic bubbles. Fruity, thoroughbred, vinous, fresh and elegant.
- Advises of tasting: Ideal in the aperitif and during a meal. It Champagne of terroir will accompany with dignity the intense moments of your life.

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CHAMPAGNE

Déroutillat

• CRÉATEUR DE SOURCES DE VIE •

MILLÉSIME

Fanette



Soil

- Crus in the composition: Coteaux sud d'Epernay: Monthelon and Epernay
- Age of the vines: 25 years old
- Situation of the vines: South – South East
- Soil: clay and limestone

Viticultural methods

- Rootstock: 41B and SO4
- Speciality of the vine growing: stemming from the sustainable viticulture principles
- Grassing
- Effluent treatment and natural fertilizers (algae and organic compost)

The winemaking process

- Year of harvest: ~~2011~~ 2012
- Blending: 40% Chardonnay - 30% Meunier - 30% Pinot Noir
- Press: traditional Coquart, Round, vertical of 4000 kg or 25 hl 50
- Speciality of the vinification: in stainless steel tanks with malolactic fermentation
- Dosage: ~~9 g/L~~ 8 g/L
- Quality: Brut
- Type of bottles available: bottles

Tasting notes

- Personality of the wine, the comments of tasting: Straw-colored colour, rye, the sharpness and the elegance of its bubbles are undoubtedly a front taste of paradise. Intense, spread nose of ripe fruits, brioche-like mouth.
- Advises of tasting: In the aperitif with some small pieces of foie gras at the middle cooked on a cereal bread and crystallized figs.

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CHAMPAGNE

Déroutillat

• CRÉATEUR DE SOURCES DE VIE •

MILLÉSIME

Cécile



Soil

- Crus in the composition: Grand Cru from Aÿ, Grande Vallée de la Marne and First Cru from Cuis, Côte des Blancs
- Age of the vines: 30 years old
- Situation of the vines: South West – North West
- Soil: limestone

Viticultural methods

- Rootstock: 41B and SO4
- Speciality of the vine growing: stemming from the sustainable viticulture principles
- Grassing
- Effluent treatment and natural fertilizers (algae and organic compost)

The winemaking process

- Year of harvest: ~~2006~~ 2011
- Blending: - 50% Pinot Noir GRAND CRU - 50% Chardonnay PREMIER CRU
- Press: traditional Coquart, Round, vertical of 4000 kg or 25 hl 50
- Speciality of the vinification: in stainless steel tanks with malolactic fermentation. Aged on cork and stapled
- Dosage: 8 g/L
- Quality: Brut
- Type of bottles available: bottles



Tasting notes

- Personality of the wine, the comments of tasting: Golden color yellow brilliant, crystal clear. An extremely delicate foam formed by bubbles of a great delicacy. Alliance of one very major power and of an extreme generosity in mouth.
- Advises of tasting: To savor lovingly alone together or with very big friends lovers of rare sensations. In the aperitif, it will enchant you. Think of brioche-like bread rolls, apricots or figs hardly toasted in accompaniment. With a semi-cooked foie-gras, lobster.

LABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. CONSOMMEZ AVEC MODÉRATION.

IMPORTÉ PAR: ETHEWY

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CHAMPAGNE

Dérouillat

• CRÉATEUR DE SOURCES DE VIE •

Blanc de Noirs GRAND CRU

Soil

- Cru in the composition: Grand Cru from Ay in the Grande Vallée de la Marne
- Age of the vines: 30 years old
- Situation of the vines: South West
- Soil: Limestone

Viticultural methods

- Rootstock: 41B
- Speciality of the vine growing: stemming from the sustainable viticulture principles. One Cru, one plot of vine, one year of harvest, a very unique wine!
- Grassing
- Effluent treatment and natural fertilizers (algae and organic compost)

The winemaking process

- Year of harvest: ~~2013~~ 2014-2015
- Blending: 100% Pinot Noir GRAND CRU
- Press: traditional Coquart, Round, vertical of 4000 kg or 25 hl 50
- Speciality of the vinification: in stainless steel tanks with malolactic fermentation
- Dosage: ~~6 g/L~~ 5 g/l
- Quality: Extra-Brut
- Type of bottles available: Bottles and Magnums

Tasting notes

- Personality of the wine, the comments of tasting: This champagne will know how to delight your papillae thanks to its fruity and robust aromas. A low dosage in 6g / l will allow you to appreciate completely this very natural Champagne, dry, round, powerful and warm.
- Advises of tasting: As for the apéritif as during a meal, the Blanc de Noirs will accompany ideally the important moments of your life. Prefer to serve this champagne with a roasted capon, a beef tenderloin in a pastry case or a Gascon roast to create a perfect marriage.





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• CRÉATEUR DE SOURCES DE VIE •

726

Rosé
DE SAIGNÉE MILLÉSIMÉ



Soil

- Cru in the composition: Coteaux Sud d'Épernay: Monthelon - 1 plot of vine "Les Grands Vignes"
- Age of the vines: 21 years old
- Situation of the vines: South
- Soil: clay and limestone

Viticultural methods

- Rootstock: 41B
- Speciality of the vine growing: stemming from the sustainable viticulture principles
- Grassing
- Effluent treatment and natural fertilizers (algae and organic compost)

The winemaking process

- Year of harvest: ~~2010~~ 2011
- Blending: 100% Meunier
- Harvest: Handpicking grain by grain in the vineyard and sorted before putting in tanks for skin maceration.
- Press: traditional Coquart, Round, vertical of 4000 kg or 25 hl 50
- Speciality of the vinification: in stainless steel tanks with malolactic fermentation
- Aging: 4 years in the cellar
- Dosage: ~~5 g/l~~ 3 g/l
- Quality: Extra-Brut
- Type of bottles available: Only 726 Bottles and 80 Magnums

UNIQUE



Tasting notes

- Personality of the wine, the comments of tasting: Wild pink color with great tiny bubbles, rich, deep and full-bodied with aromas of ripe cherries.
- Advises of tasting: You can decant it a few minutes before serving. During a meal, with a game or a red meat. Dessert of red berries and dark chocolate.

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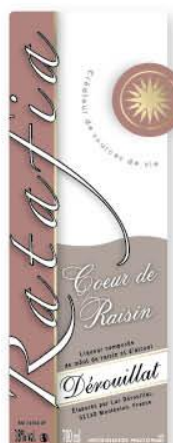
CHAMPAGNE Déroutillat

• CRÉATEUR DE SOURCES DE VIE •



Ratafia Cœur de Raisin

Marc de Champagne



Viticultural methods

- Speciality of the vine growing: stemming from the sustainable viticulture principles

The winemaking process

- Composition: grape juice just pressed blended with Champagne wine liquor (eau de vie)
- Press: traditional Coquart, Round, vertical of 4000kg or 25 hl 50
- Speciality of the vinification: Speciality of the vinification: aged in oak barrels during a minimum of 2 years
- Alcoholic degree: 18%
- Type of bottles available: Bottles of 70 cl

Tasting notes

- Personality, comments of tasting: Amber colour. Fruity, fresh. You will appreciate the naturally sweetened flavour and all the aromas of fruits of the juice of the associated grapes. In the sharpness of the brandy of wine of champagne.
- Advises of tasting: Subtle and pleasant to the aperitif, serve very freshly.
- You can also use it in cooking: Melons in the Ratafia, Scallop in the Ratafia, In cocktail with some champagne (1/3), Try also with some foie gras



Viticultural methods

- Speciality of the vine growing: stemming from the sustainable viticulture principles

The winemaking process

- Composition: liquor obtained after the distillation of the marcs (grapes after pressed)
- Press: traditional Coquart, Round, vertical of 4000kg or 25 hl 50
- Speciality of the vinification: Speciality of the vinification: aged in oak barrels during a minimum of 3 years
- Alcoholic degree: 40%
- Type of bottles available: Bottles of 70 cl

Tasting notes

- Personality, comments of tasting: A yellow colour, old gold, amber. The powerful aromas and olfactive characteristics of this Marc de Champagne make it a wonderful liquor.
- Advises of tasting: To have a rough time at the end of meal or in "hole champenois" with the marc of champagne ice cream.





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Our Awards...



L'Esprit

PREMIER CRU
BLANC DE BLANCS



Chardonnay du Monde

- 2014 : Gold Medal



Féminalise

- 2011 and 2013 : Gold Medal



Guide Hachette des Vins

- 2011 : 2 Stars
- 2006, 2008, 2013 and 2014 : 1 Star



Concours Mondial de Bruxelles

- 2013 : Silver Medal



Challenge International des vins

- 2012 and 2014 : Silver Medal



Rosé
Arthémia



Féminalise

- 2012 and 2013 : Bronze Medal



Georges-William

Secret
de Famille



Challenge International des vins

- 2012 : Silver Medal



Concours Mondial de Bruxelles

- 2011 : Gold Medal
- 2012 and 2014 : Silver Medal



ProWein

- 2012 : 3 Stars



MILLÉSIME
Cécile



Féminalise

- 2014 : Gold Medal
for the Vintage 2006



MADE IN FRANCE













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Ouvert du Lundi au Samedi
de 10 h. à 12h. et de 14 h. à 17 h.30
Merci de nous prévenir de votre visite.



L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.