



## Champagne Camille Marcel L'Androgyne, Extra-Brut - NV

---

**Winemaker:** Adeline Bonnet

**AOC:** Champagne

**Vintage:**

**Vol:** 12.5 %

**RS / Dosage:** 4 g/L

**Time on lees:** 36 months

**S02:** 55 mg/L

**Total Production:** 2000 bottles

**Grapes:** 100% Pinot Noir

**Vine Age:** 60 years

**Sols:** Argilo-calcaire

**Vegan:** No

**Allergens:** None

**Closure:** Cork, Cage + Foil

**Drinking Window:** 2 - 3 years

**Ethos:** Low intervention, Terra Vitis

**Producer:** Adeline Bonnet is the fourth generation of her family to farm the property and (with the help of her father) is the first to make Champagne. Her 5.5 Hectares property is planted just outside Bragelogne, the Southernmost village of the Côte des Bar and consequently, Champagne. The next village over to the South-East is Côte d'Or houses and to the South-West is Chablis Houses.

Adeline farms the vines organically and ferments, ages and bottles the wines in the garage below her house, where she houses 4 Amphora, 2 French Oak Barrels, 1 Stainless Steel Tank and 6 Demijohns. Her entire production has not yet exceeded 15,000 bottles a year and she makes five cuvées.

**Vinification:** Manual harvest with selective triage in the vineyard. Temperature controlled fermentation. Full malolactic conversion. Stainless steel and amphora maturation followed by **36 months** ageing on lees. After being disgorged the wine spends additional **12 months** ageing in bottle

**Tasting:**



**Imported by:** Benedict Butterworth Ltd.  
Unit 47, Containerville, 1 Emma Street  
E2 9FP London

**Contact:** benedictbutterworth.com  
info@benedictbutterworth.com  
+44(0)7 984 424 860