

Savoir-faire and Authenticity

Champagne is produced with the highest regard for tradition and requires talent and patience.

It is the fruit of a successful union between nature and man's savoir-faire.



Like a composer fine-tuning his notes to find the perfect melody, we orchestrate and assemble our Cuvées with subtlety.

We seek that harmony that leads to the consistency, balance and above all the character of our wines.

Our Champagne House

An essential accessory to all significant moments in life, Champagne merrily accompanies festivities, the undisputed 'King of Wines,' it has pride of place at an aperitif, brings cocktail to life and embellishes all happy moments.

Our propriété has, over several centuries, from generation to generation, passed down and preserved the savoir-faire of our ancestors, when the work was mostly done manually, demanding man's hand and man's attention, requiring all his sensitivity and care.

The culture of Champagne making is seeped in tradition. Wine making is a marriage between traditional and modern techniques.

"La cave" remains a magical place where there is a very special atmosphere. Our bottles don't grow old, but ripen, and mature until they reach the quality that we are waiting for.

All our champagnes are of the highest quality, their differences arising from the blend of the three grape-varieties, the vintages and the extent of ageing, the make-up of each one giving it a personality that guarantees to wine-lovers, the consistent House style from year to year.



Visit Us...

Our village, SACY, is one of the 41 villages in Champagne classed as Premier Cru of the Champagne appellation : our whole range is part of this. Our vines are nestled on the slopes around the village, situated in the middle of the Parc de la Montagne de Reims on Champagne's Route Touristique, not far from Reims, the Sacred City, a town full of art and history.

We are craftsmen, dedicated to our vines and wine, and delighted to share our passion for an exceptional terroir ; from the agricultural work, the vineyards, to the production of the wine, as well as some 'petits secrets' of a great region, where you will find an exceptionally high concentration of beautiful sites and landscapes.

Please contact us before your visit so that we can give you our best possible welcome.

* We welcome groups with reservations.

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CONSUMPTION OF ALCOHOLIC BEVERAGES MAY CAUSE HEALTH PROBLEMS
IMPRIMERIE J. BILLET - DAMERY

CHAMPAGNE DAMIEN-BUFFET



Premier Cru

À SACY - FRANCE



Brut Tradition

Rich with aromas...

Made from a blend of 45% Pinot Noir, 45% Pinot Meunier and 10% Chardonnay, this Brut Champagne is typical of our terroir. This combination of grapes makes a winning trio with different characters. This Brut is bright and elegant, with a powerful and fruity nose, complex red fruit aromas due to the predominance of Meunier, and equally floral and white fruit notes from Chardonnay. Fruity, yet still resoundingly fresh, highly aerated with fine bubbles, the length on the palate of this Champagne reveals the taste of the terroir.

Its generosity seduces all enthusiasts, a Champagne for every occasion !



Demi-Sec Tradition

An identical blend to the Brut Tradition, the Demi-Sec is a little sweeter "dose" !

The dégorgement for each cuvée is the last stage in the winemaking process, where the wine-maker intervenes by adding a small quantity of liqueur d'expédition (sugar and older Champagne). With its sweeter flavour this Champagne finds its rightful place on the table alongside desserts, with dry gateaux or... with foie gras. A pale yellow coloured wine, very fine foam and a great persistence of flavour. It is strong on the palate, with a beautiful roundness.

Its power and smoothness delights those with a sweet tooth !



Brut Rosé

Softness and charm...

Combining harmony and originality, this Brut Rosé Champagne has a delicate and light colour with variations of pink salmon and copper. It intoxicates us and makes us want to crunch into fruit, the same crunching sensation that we get when we taste it. It reveals an incomparable bouquet, an active fizz, a slightly acidic taste, fresh and tender at the same time.

Its flavours develop and last in the mouth, offering a silky texture, a warm character, a fine and creamy foam – unarguably good !

A Champagne for aperitifs, light meals, afternoons or desserts !



Brut Réserve

A balanced and handsome Champagne...

The Brut Réserve is a refined cuvée. This Champagne, unparalleled in its seductiveness and full of charm, with its sparkling, deep golden colour and fine foam, lightness and delicate nature, whose complexity and finesse of aromas of red fruits, and white and yellow confits fruit leads to great subtlety.

Carefully made from a blend of three grape varieties from three vintages : Pinot Noir, Pinot Meunier and 30% Chardonnay, the variety which brings elegance and finesse, whose slow evolution makes it an ideal addition for the ageing of this wine.

This subtle cuvée is perfect for an aperitif and for important occasions !



Brut Blanc de Noirs

Seduces connoisseurs and enthusiasts searching for authenticity...

This special cuvée is produced from the blend of two grape varieties – black skinned with white juice - from three vintages. Pinot Noir, powerful, structured and well-formed, is the body and the power in this wine. It gives this Champagne raspberry, gooseberry or strawberry aromas. Pinot Meunier, respected for its roundness and fruitiness, leads to apple and pear aromas. This cuvée, with its powerful and solid structure is original and elegant, but at the same time, flavoursome and fruity. Offering a varied aromatic palette and a tasty personality, food enthusiasts can also drink this Champagne as a Grand Vin with a meal.

Loved at every occasion !



Brut Blanc de Blancs

Refined elegance...

The Blanc de Blancs is a charming cuvée with great aromatic intensity, made exclusively from Chardonnay, the only white grape variety in Champagne. A luminous, pale-golden colour characterised by its freshness on the palette and its elegant, intensely fruity nose. Citrus and exotic fruit notes bloom, followed by touches of white flowers and fleshy fruits. This Champagne blends three exceptional vintages, giving it balance and maturity. "An open wine," precise and clean, it develops flexibility and roundness in the mouth.

A beautiful aperitif Champagne !



Brut Prestige

Developed slowly with distinction...

Full of joy and sparkling with character, the jewel in our crown, meticulously made, dominated by 61% Chardonnay, balanced by 23% Pinot Noir and 16% Pinot Meunier, with a very pure light yellow colour. This cuvée Prestige combines delicate bubbles, a fineness and firmness, liveliness, profound elegance and assertiveness without aggression, all in the most beautiful harmony !

It is a Champagne of the highest quality, which subtly merges floral and summer fruit aromas, with liveliness and finesse on the palette. An exceptional Champagne.

It's a Champagne with extraordinary characteristics !



Ratafia

Ratafia is made from non-fermented grape juice, to which eau de vive de marc is added in order to stop fermentation. Ratafia is a delicate aperitif with a beautiful amber hue and a confit fruit and sour bonbon aroma. Ratafia goes wonderfully with starters and deserts. An unusual blend of flavours, yet delightfully indulgent as an accompaniment for melon, smoked ham, poultry terrine, fried foie gras, blue cheese or parsley pasta. It can be included in sauces or during cooking due to its richness of flavour. It also goes very well with chocolate desserts.

Beautiful, seductive, it is loved for its indulgent smoothness and mellowness !