

Since 2016, FINE CHAMPENOISE has replaced the FINE DE LA MARNE Protected Designation of Origin, which became a PGI (Protected Geographical Indication).

This French brandy is produced from Champagne wines.

Our wines are supplied to a traveling distiller who settles in DAMERY for a few days in January or February.

They are distilled, processed through the pot still to extract alcohol of the best possible quality.

The newly distilled brandy then ages in oak barrels for several years, and while the angels' share slowly evaporates, the aromas concentrate and develop.

We bottle the Fine once the alcohol content has fallen by 20% vol. and has reached 41% vol.