

Interview with THE LEMAIRE FAMILY



How long have you been making Champagne?

The Lemaire family have been growing grapes in their vineyards since the 1860's. The grapes were sold onto the larger Champagne Houses until 1945. Roger-Constant Lemaire, however chose to hone his skills as Chef de Cave at Moët & Chandon before producing his own blends under the Lemaire name.

How do you see the future of Champagne?

Understandably Champagne is under ever increasing pressure from sparkling wines produced the world over. I am confident however that the public perception of Champagne has and will continue to have a greater sense

of prestige and occasion. Certainly the Lemaire family are conscious of the need to move with the times, hence developing their most recent Cuvée 1966; a limited edition which is perfect for those special occasions.

What is your favourite food pairing with any of your Champagnes?

All of Roger-Constant Lemaire Champagnes have been paired well with various foods. The Select Réserve compliments savoury dishes such as lamb. Cuvée Trianon is perfect with fish and seafood. The Vintage, with its subtle brioche notes and natural sweetness, makes a great compliment to foie gras. My favourite combination is that of the Rosé de Saignée with red berries. In

fact it creates a stunning Champagne jelly with raspberries, strawberries and blueberries.

Where's the most memorable place you've enjoyed a Glass of Bubbly?

Brigitte Tournant-Lemaire: There are so many memorable moments that it is hard to choose. There was one occasion however which stands out. The first Vintage Millésime was blended in 1993 and tasted for the first time in 1998 with my Father Roger-Constant. I recall how excited he was by the delicate and elegant finish, knowing that it would be a fantastic Champagne. Unfortunately he died a few months later. I was only pleased that he managed to taste the fabulous Champagne he had created.