

DEMI-SEC *Champagne pleasure with sweetness*



Vinification

Alcoholic fermentation : in thermo-regulated stainless steel vats

Malolactic fermentation : yes

Ageing : in thermo-regulated stainless steel vats

Blend

Chardonnay 35%

Pinot Meunier 50%

Pinot Noir 15%

Reserve wines 50%

Ageing in Bottle

36 months minimum on lees in cellars

Dosage

35 g sugar/litre

Final corking

Traditional stopper with 2 natural cork discs

Available content

Bottle 75 cl

Packaging

Box of 6 bottles

Can be mixed with the different cuvées

Tasting



Appearance

Attractive golden hue



Nose

1st nose : balanced between freshness and maturity

2nd nose : round, intense aromas of yellow stone fruit



Palate

Mouth in harmony with the nose, fruity, with hints of spice

The finish is marked by the finesse of the Chardonnay



Food pairings

Foie gras, sweet and savoury dishes, Puff pastry and fruit tarts



Temperature service

Tasting between 7 and 10°C

Mapping

