
CHAMPAGNE TRADITION DEMI-SEC

Blanc de noirs

WINE MAKING PROCESS

GRAPE VARIETY:

100% Pinot Noir

BLEND :

70% wine from the harvest and 30% reserve wines

TERROIR :

The vineyard of an average age of 25 years extends over about 12 hectares on well exposed and extremely limestone plots where the Pinot Noir finds its best expression and allows to produce aromatic and very elegant wines. Sustainable culture (HVE certification)

DEGREE :

12°

WINEMAKING :

Hand picking only, low pressure mechanical presses, Alcoholic fermentation in thermoregulated stainless steel tanks, malolactic fermentation stopped

AGING :

3 years minimum on lees

Dosage : 33 gr/l

Minimum 6 month rest in our cellars between disgorgement and sales.

TASTING

EYE :

Golden color, fine bubbles

NOSE :

Mirabelle plum compote, expressive

MOUTH :

Beautiful and charming cuvée

SERVING TEMPERATURE :

Between 7°C and 9°C

FOOD AND WINE PAIRINGS :

Ideal with foie gras and desserts.

