

DEMI-SEC

Blend

40% Chardonnay, 30% Pinot Noir and 30% Pinot Meunier
75% of wine from 3 years old and 25% of reserve wine
6 villages in the heart of les *Coteaux du Petit Morin*, de la *Côte de Sézanne* et de la *Vallée de la Marne* : **Villevénard, Etoges, Broyes, Allemant, Charly sur Marne, Passy Grigny**
30 plots...

Soils

Chalk, clay, limestone and marl

Vineyards

From the youngest to the oldest plots up to 70 years old, the average age of our vineyard is 35 years old. Growing vines is working with the environment all year around. Therefore we are naturally involved in sustainable viticulture, which requires special attention to our land, to preserve its biodiversity and the quality of soils

Vinification

Alcoholic and malolactic fermentation in thermoregulated stainless steels tanks
Tartaric stabilization at -4°C during 12 hours and filtration on Kieselgur

Ageing

30 months on lees and 6 months after disgorgement

Dosage

34g/l

Tasting notes

An appealing nose of ripe fruits and pastry, with an unctuous and well balanced palate

Food pairing

Perfect champagne for the end of year!
Ideally served with dessert: iced nougat, macarons, tarte Tatin...or blue cheeses (Roquefort, stilton), also match perfectly with foie gras

