



CHAMPAGNE
**PRESTIGE
 DES SACRES**

Janvry - Reims - France

DEMI-SEC

DELICIOUS - AROMATIC - GENEROUS

BLEND

1/3 Chardonnay, 1/3 Pinot Meunier,
 1/3 Pinot Noir



EYE

The Demi-Sec has a pale golden robe livened up by a subtle effervescence, providing a degree of serenity.

NOSE

The first nose is aromatic and generous. Biscuity, well-ripened fruit, buttery and fresh honey notes can be recognised. Its aromatic strength is undeniable and continues to evolve in the glass with aromas of praline and sweet spices such as cinnamon and nutmeg. The dried and candied fruits are gradually revealed. A mature and complex nose.

PALATE

The attack is round and appetizing. Acidity and effervescence are, of course, perfectly associated with the sugar dosage, giving volume on the palate, an impression of thickness, warmth and softness and a velvety texture. The aromas of praline take over with their deliciously appetizing notes.

The finish is round and delicious. The natural acidity of the wine, its gentle effervescence and the generosity of the liqueur are revealed. The good length prolongs the aromatic pleasure on the palate.

PAIRING SUGGESTIONS

A charming Demi-Sec Champagne with a high gourmet potential. Creamy or blue cheeses, sweet and sour dishes, foie gras and desserts will be perfect partners for it.

A word from the Cellar Master

“Rich and generous, this Demi-Sec Champagne is first and foremost a wine for gastronomy. The reserve wines and the quality of the liqueur provide aromatic complexity and a delicious texture”.

Jean-Christophe Lenfant

OENOLOGICAL CHARACTERISTICS

60% wine from the reference year
 40% reserve wines
 Dosage : 40 g/l
Aging time in cellars
 4 years
Bottle rest time after disgorging
 6 months

Demi-Sec is available in bottle 750 ml.

