



# Demi-Sec

Our Demi-Sec cuvée, generously dosed, is characterized by a harmonious and slightly sweet flavor profile, offering a beautiful balance on the palate. This smooth champagne asserts itself during tasting with sweet, indulgent, and seamless fruity and vanilla notes. The Demi-Sec cuvée takes us on a wonderful brilliance.

## VITICULTURE

Vineyard: Côte des Bar, in AOC Champagne.  
Soil: clay-limestone soil.  
Limited yield on a vineyard with an average age of 20 years.  
Sustainable viticulture.  
Manual harvest.

## VINIFICATION

First-pressing juice only. Settling.  
Alcoholic fermentation in steel vats.  
Malolatic fermentation.

## BLENDING

Blended champagne.  
Blending: 65% Chardonnay, 35% Pinot Noir, including 20% reserve wine.  
Dosage: brut (8g/L) to preserve the character of the wine.

## AGEING

Second fermentation in the bottle.  
Ageing: At least 15 months in the property's cellars at a constant temperature of 12°C.  
Disgorging two to four months before commercialization.

## TASTING NOTES

**Appearance:** A beautiful golden robe with shades of green.

**Nose:** Smoky notes, accompanied by pleasant aromas that are both sweet and acidulous, reminiscent of English candies. Elegant fruity and floral scents are expressed, with pear, white, and yellow flowers standing out.

**Palate:** In the mouth, a round texture dominates with flavors of apricot, peach, and pear. Delicate notes of brioche and vanilla round off the tasting. The bubbles are fine and generous.

## FORMATS

Standard bottle: 75 cl.

## ALCOHOL CONTENT

12%/V.

## SERVING TEMPERATURE

The ideal tasting temperature of the champagne is 8°C