

## GAMME TRADITION

# DEMI-SEC

## Tradition

Blend of our three Champagne grape varieties. Pinot Noir, Chardonnay and Pinot Meunier. With its light yellow robe and notes of white fruit, slightly sweet, this semi-dry Tradition champagne will go perfectly with your desserts.



## TASTING



Elegant and brilliant robe of a golden yellow color with a good effervescence.



Sweet nose with notes of pear, peach and vanilla.



Intense and slightly sweet aftertaste.



This table champagne will accompany your end of meal. This champagne is excellent on many desserts: fruit salad, chocolate cake and its red fruit coulis.

Tasting temperature: 8 - 10 ° C

## ASSEMBLAGES



70% Pinot Noir  
20% Pinot Meunier  
10% Chardonnay

- Alcohol degree : 12 % Vol.
- Dosage : 34 g par litre
- Homemade blending liquor made from cane sugar and chardonnay wine.
- Available in half-bottle (37.5 cl), bottle (75 cl)