

DEMI-SEC 1^{ER} CRU

80% Pinot Noir
15% Chardonnay
5% Pinot Meunier



Dosage: 35g/l

Production: 2,000 bottles

Bottled: April 2014

Our Demi-Sec 1^{er} Cru is based on the same blend as our Brut 1^{er} Cru, reflecting the dominance of the Pinot Noir varietal in our domaine. For this run, the blend consisted of 50% wine from 2013 plus 50% reserve wines, stored in temperature-controlled tanks or 300-litre oak barrels (15% 2012, 20% 2011, 15% Solera dating from 2010).

However, this cuvée is characterised by a higher *liqueur d'expédition* dosage which is, as always, produced using our reserve wines. Like many generations before we strive to produce our wines with minimal intervention, confident of the quality of our grapes.

The wine then needs several months of rest after disgorgement to assimilate this added sugar and regain a harmony of aromas and taste. Thanks to this original dosage, our undated blend demonstrates incredible versatility and an ability to adapt to all situations.

The beads of bubbles are of great finesse and the cordon of foam is luxuriant and creamy.

Its generous aromas reveal white fruit and vanilla notes redolent of pastries. The beautifully smooth, supple, rounded mouth is nicely balanced by a touch of freshness in the finish. The Demi-Sec 1er Cru is perfect for serving during meals. It is a superb accompaniment for warm goat's cheese with honey, or served with a light dessert at the end of a meal.

Available in 0.75l bottles