






DEMI-SEC

Demi-Sec is a version of the Brut Tradition with higher dosage. Ideal for those who appreciate smooth, sweet wines, it is truly shown in its best light at dessert, where it matches fruity scents with creamy, smooth textures and mildness with the sweetness of its wine.



Grapes & Origin

-  Pinot Noir - 45%
-  Pinot Meunier - 45%
-  Chardonnay - 10%

Origin: About twenty villages located across the whole AOC Champagne area.

Fermentations & Ageing

- In stainless steel tanks
- Alcoholic fermentation, malolactic fermentation
- + Bottle-aged on lees for at least 3 years
- + minimum 3 months after disgorgement before shipping

Dosage Demi-Sec: 36 g/L

From a liquor made out of the same wine and beet sugar

Timeline of the bottle

This Demi-Sec is a “non-vintage”, the House’s know-how consists in offering a constant style and quality by reaching the perfect balance between the year’s wines and a collection of reserve wines kept for this purpose.

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| Main harvest | About 70% of the blend. We are generally about 4 years after the main harvest of a Brut Tradition available for sale today. |
| Reserve wines | About 30% of the blend. They are mainly from the 3 years preceding the base harvest, but some can be older. |

Tasting

Optimal serving temperature: 6 to 8°C (43 to 46°F)

Colour Honey gold yellow.

Nose With character, open. Aromas of ripe yellow fruits and toasted notes.

Taste Expressive. Yellow and exotic fruits, quite mouth-watering. Soft and supple from the Meuniers and directness from the Pinots Noirs. A fine balance of aroma, taste and long finish.

Fine cuisine pairings

Macarons, Fruit tart, Prawn coco curry with grilled pineapple.

Bottling data

- Bottling period: March or June
- Container sizes: bottles
- Initial closure: crown cap

Shipping & cellaring

- Final cork (after disgorgement):
Classic cork
- Post-shipment cellaring: Ready to drink, can be kept in cellar conditions for up to 2 years.

