



TRADITION

Demi-Sec

CHAMPAGNE
SORET-DEVAUX

à Colombé-le-Sec

This cuvee is assuming its roundness and will fill the greediest. This is the sweet touch of your sharing moment.

70% PINOT NOIR - 20% CHARDONNAY - 10% PINOT MEUNIER
TRADITIONNAL WOOD PRESS MACHINE VINIFICATION. BLEND WITH 50% OF RESERVE WINE. AGED 3 YEARS IN CELLAR.

EYE

A bright and light gold color along with subtle bubbles offering a beautiful sweet promise.

MOUTH

Over the tasting, the Demi-Sec offers a subtle and balanced roundness due to its peppered and tangy freshness.

NOSE

Discreet at first, opening then on caramel, slightly confit fruits and soft spices notes. The nose is a good introduction to what the mouth will bring us.

A TASTING MOMENT

You appreciate this champagne two ways : one with appetizers for champagne lovers with a sweeter note, or at the end of your meal, between dessert and coffee.