

Wine grower in Vrigny

DEMI-SEC Champagne pleasure with sweetness



Vinification

Alcoholic fermentation: in thermo-regulated stainless steel vats Malolactic fermentation: yes Ageing: in thermo-regulated stainless steel vats

Blend

Chardonnay 35% Pinot Meunier 50% Pinot Noir 15% Reserve wines 50%

Ageing in Bottle

36 months minimum on lees in cellars

Dosage

35 g sugar/litre

Final corking

Traditional stopper with 2 natural cork discs

Available content

Bottle 75 cl

Packaging

Box of 6 bottles

Can be mixed with the different cuvées

Tasting

9

Appearance

Attractive golden hue



Nose

1st nose : balanced between freshness

and maturity

2nd nose: round, intense aromas of

yellow stone fruit



Palate

Mouth in harmony with the nose, fruity, with hints of spice The finish is marked by the finesse of the Chardonnay

Food pairings

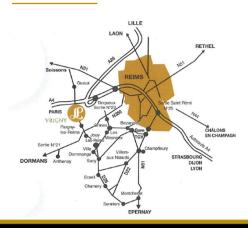
Foie gras, sweet and savoury dishes, Puff pastry and fruit tarts



Temperature service

Tasting between 7 and 10°C

Mapping



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