



GOURMANDISE HALF-DRY

Suppleness and Generosity



Variety : 80% Pinot Meunier and 20% Pinot noir

Crus : a blend of all of our available crus

Vinification : 1st alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and blending with reserve wines stored in temperature-controlled vats.

Aging : blending of two different harvests

Available capacity : half-bottle and bottle

Specificities : also available in brut

Dosage : 35.2 g/L
Demi-Sec

Tasting :

- 👁️ : light gold colour, thin and plentiful bubbles
- 👃 : fresh nose with aromas of blood oranges and hazelnuts
- 👄 : round and generous mouth with a nice sweetness

Wine pairings :

Perfect for dessert (pear charlotte, strawberry pie) and for all sweet teeth

