fier ce fît
CHAMPAGNE




Sanchez-Le Guédard

# Demi-sec

Sec
Pinot Noir 60% Meunier 40%
Vallée de la Marne - Damery

Foie gras Red fruits Fruit salad Dessert

## Visual analysis

The colour is appealing, intense and nicely golden. It is animated by a rich, creamy effervescence that creates a beautiful cordon of bubbles on the surface.
The presentation of this Cuvée prepares the palate for tasting.

## Olfactory analysis

The 'first nose' is well open on creamy patisserie, baked peach and honey. It is a fruity, frank and gourmand nose with both summery and evolutionary notes.
After aeration, we perceive baked fruit, dried fruit, caramel, nougat ...

## Taste analysis

The first impression on the palate is dense and soft, with a very melted effervescence and an acidity in the background. Then the wine shows all its charm. Fleshy, creamy and balanced, it presents the perfect combination of vinosity and dosage.
The taste is exquisite and the effervescence and acidity set the pace.
The whole produces a beautiful volume, a very thick and comfortable velvety structure.

## The final

The aromatic finish is very long (more than 10 seconds).
It asserts itself with generosity and "sweetness", and shows, on nougat aromas, a slight calcareous note.

## Verdict

A nice well balanced Demi-Sec Champagne.

Nice complexity and maturity on the nose, nice balance on the palate, this is a nice food pairing Champagne!

## Serving and food pairings

This gastronomic Champagne would benefit from being served in a slender flute at a temperature of 8 ° C.
It can be served with all desserts with cooked fruit and cream. As an example, the charlotte with pears or peaches, the apricot cake, the caramel cream, and even some desserts with milk chocolate.
Nevertheless, avoid dark chocolate, ice cream and sorbet.

Certified Organic Cuvée
Dosage: 21 g/l
- 1st fermentation: Inox 100%
- Malolactic: Yes
- Crus: Cumières and Damery
- Harvest: 70% 2020 - 30% 2021