



CHAMPAGNE

Charles  
de Cazanove

TRADITION PÈRE & FILS

## DEMI-SEC

### TERROIR

This cuvée is the result of a meticulously blend of grapes from Montagne de Reims.

### BLEND

50% Pinot Noir.  
30% Chardonnay.  
20% Pinot Meunier.

### DOSAGE

40 g/l.

### TASTING NOTES

#### Colour:

A beautiful yellow gold colour.

#### Nose:

Bright, lively nose. The appearance of lemon and white seed fruit gives the first hints of fresh maturity. The honey of white flowers: hawthorn, acacia reinforce the feeling of fine sweetness. The spring line with the scent of buds is seductive and the vertical axis of the acidulous lemon candy stands centre stage.

#### Palate:

Semi-soft with a controlled and integrated sweetness, the mouth offers the promise of these lemon candies, they are mischievous and memory of gourmandise. The clarity and lively delicacy multiplies the flavors of finish, tangy, caramelized blonde, syrupy and enriched with a bewitching tropical blend.

### RECOMMENDATIONS

#### Storage:

Enjoy preferably within 2 years.

#### Serving temperature:

Between 8° and 10°C.

#### Pairing:

Roasted Bresse poultry, sage, rosemary and lemon.

