



CHAMPAGNE

Christian Naudé

CHAMPAGNE

Demi-sec



Terroir : Marne Valley
Clay-limestone soil

Grape Varieties : 70% pinot meunier
30% pinot noir

Vinification : Manual harvest
Traditional wood press
Fermentation in a steel vat
30% reserve wines blend
Aging on must of at least 30 months
Disgorging dosage 35 g/l



Commentaires :

A slightly more sugary champagne with a sweeter taste.
Ideal with dessert.

A rich nose, of honey, dried apricot, peach in syrup.
The palate is very soft, silky, with a lot of gourmandise,
a balance of fruit nectar.

An ideal vintage for desserts, for those curious to try
with a cheese platter, or simply as a snack with a buttered
brioche.



CHAMPAGNE CHRISTIAN NAUDÉ

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Champagne



de A à Z !...