



Pascal Lallement

ONE FAMILY, ONE BUSINESS, ONE ART...

CHAMPAGNE N.V DEMI-SEC PREMIER CRU

40% Pinot noir - 40% Meunier - 20% Chardonnay

The blend is similar to the Brut Tradition but with an addition of sugar which gives it all its sweetness. It ages at least 4 years in our cellars.

Tasting

The attack on the palate is intense, balanced with fruity aromas. The finish is long, fresh mixing citrus aromas and small black berries bringing a light and pleasant bitterness. This demi-sec champagne is excellent as an aperitif for its complexity of aromas and during the evenings for its balance and sweetness. It is the ultimate dessert champagne.

Food & Wine

Amandine of pears
Cinnamon creme brulee
Blue cheese,
Fourme d'Ambert,
Bleu d'Auvergne

