

## Cuvée ALINE Demi-sec

This vintage is a tribute to my greatgrandmother Aline.

This champagne is a back to the roots with a vinification in small oak barrels. A regular lees-stirring, no filtration, and a long ageing in bottle make of it a unique champagne by its complexity.

Thanks to the half-dry dosage, this original vintage is meant to the dinner table and to the subtle agreements with the chocolate desserts. Try it also with a pan-fried foie gras .



### Specification sheet of this vintage :

Grape variety : Chardonnay 60%, Pinot Noir 40%

Vintage : Venteuil,

Blending : Year 2006

Vinification : in oak barrels with lees-stirring, malolactic fermentation, non-clarified , no filtration

Bottling : April 2008

Disgorging : 6 months before marketing

Dosage : 40g/l

Gault et Millau 2015 : 15/20