

## **DOUCEUR Demi-sec**

It is developed on the same basis as the Blanc de Noirs, but sweeter with a nice roundness in mouth.

All in « sweetness », this champagne will be in perfect harmony with several desserts or sweet meals. You can even dare to taste it with a foie gras.



*Grumier*



### **Specification sheet of this Champagne :**

Grape variety : Pinot Meunier 80%, Pinot noir 20%,

Vintage : Dormans, Festigny

Blending : Base 2015 (60%), reserve wines 2014 and 2013

Vinification : in tanks and barrels, malolactic fermentation, slight filtration and a 2-year ageing on slats

Bottling : April 2016

Disgorging : 3 to 6 months before marketing

Dosage : 40g/l