DEMI-SEC

TRADITION

Sensuousness and gourmandise

BLEND

11% Pinot Meunier, 20% Chardonnay, 69% Pinot Noir including 10% reserve wines. Following bottling, this traditional Champagne ages between 24 and 30 months in our cellars so that it reaches its full maturity.

TASTING

This goldy Champagne shows a delicate and fine mousse. Sweet oriental pastries and honey on the nose. Caramel and almond paste flavours on the palate developing into a buttery pastries finish. Ideal to pair with your favorite dessert.

A moment of delicacy.

FOOD / WINE PAIRING

Recommended with the following dishes:

- semi-cooked duck foie gras with roasted mirabelle plums
- dark chocolate and milk chocolate verrines with Champagne jelly
- chocolate crisp on chocolate biscuit, milk chocolate mousse and Bourbon vanilla crème brûlée

CHAMPAGNE
FALMET-COLLOT CRÉATEUR

TEL: +33 3 25 27 20 11 - GSM: +33 6 26 82 66 91
CONTACT@FALMET-COLLOT.COM
WWW.FALMET-COLLOT.COM