

C H A M P A G N E  
**FOREST-MARIÉ**

— À T R I G N Y —



**DEMI-SEC**

**BLENDING**

- 1/3 Pinot Noir**
- 1/3 Pinot Meunier**
- 1/3 Chardonnay**

This Demi-Sec Champagne has a lot in common with the Brut Tradition: the same origins and the same blend (1/3 pinot noir, 1/3 pinot meunier et 1/3 chardonnay). But after disgorging a larger amount of sugar is added to get a rounder and smoother wine. This desired sweetness perfectly pairs with a Foie Gras or gourmet desserts.

**TASTING COMMENTARY**

A pale yellow color with golden highlights. The fine and discreet nose enhances flavors of plums, orange peel and fresh almonds. A lively attack contrasts with a soft and silky mouth. Red fruit flavors perfectly blend with candied fruit fragrances - offering a round finish and revealing notes of citrus and confectionery.

**DOSAGE**

32 g/L

*Available in bottles and half-bottles.*

