

## CHAMPAGNE DEMI-SEC TRADITION

CHAMPAGNE  
*Vincent*  
Père et Fils  
DEMI-SEC  
TRADITION

A gourmet semi-dry champagne that draws its strong character from the exceptional terroir.

**BLEND :** 20 % of Chardonnay for the elegance and the delicacy, 40% of Pinot Noir for the full-rounded flavor and the structure and 40% of Pinot Meunier for the fruitiness.

**VINTAGE :** When it is made, 15% to 35% of reserve wine are used to ensure quality and style to the Brut Tradition from one year to the next.

**MATURATION & VINIFICATION :** In the Champagne Vincent Père & Fils winery, the non-vintage Brut Tradition matures at least 24 months in the cellar, whereas the law requires a maturation of minimum 15 months.

### TASTING :

Sight: Light golden color, thin and abundant bubbles

Nose : Floral, fruity, subtly dominated by with fruits and pastry.

Mouth : Smooth and slightly sweet attack : good balance. To be served at 6-7°C (43-45°F)

### DISH & WINE HARMONY :

This wine is ideal with foie gras, desserts or exotic dishes such as Peking duck or pork with sweet and sour sauce.

### THE WORD OF THE CELLAR MASTER :

«A gourmet wine with perfect balance.»

