



CHAMPAGNE
Vollereaux
À PIERRY, FRANCE



DEMI-SEC

Our Demi-Sec champagne, rich and with a beautiful density, can be served with a sorbet of fruits

34% Chardonnay – 33% Pinot Noir - 33% Meunier

The effervescence forms a white and creamy mousse on the surface which highlights the intense gold robe of this champagne.

The nose develops floral notes (white flowers like hawthorn), toasted aromas which mingles with more mature aromas of yellow peach.

The mouth, fleshy and syrupy, is nicely supported by a delicate effervescence . Nuances of flower honeys come to enrich the aromatic pallet.

Aging : 3 years on lees

Age of the vine : 29 years

Dosage : 36 g/l

Total sugar : 38 g/l

Total acidity : 4.4

pH : 3..17

Soil type : clay-limestone

Orientation : Côteaux Sud d'Epernay

Villages of grape origin : Chavot-Courcourt, Monthelon
Moussy, Pierry, Sézanne