



CHAMPAGNE

— ALAIN —
NAVARRE

The Tradition Demi-sec Cuvée

15-20 months of cellar ageing

This Cuvée Tradition Demi-sec is perfect for those who enjoy Champagne with dessert or as an accompaniment to sweet-and-salty dishes.

Winemaking :

Aged in enamel and stainless steel tanks, this blend of reserve wines, made as a pure cuvée, reaches its full expression after 15 to 20 months of ageing in the cellar. The shipping liqueur, composed of old wines and cane sugar, is aged in oak barrels.

Tasting Notes :

Appearance : A pale yellow hue with very faint pink reflections, accompanied by fine, lively effervescence that enhances its brilliance.

Nose : The nose is fresh, dominated by fleshy fruits such as ripe apple, pear, and stone fruits, with a touch of mirabelle and freshly cut hay, creating a vibrant and inviting aroma.

Palate : The palate is indulgent and fruity, with the dosage bringing smoothness and roundness, making it both pleasant and well-balanced.

Format Available :

- Bottle : 75 cl



Enology

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| Terroir | Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices. |
| Dosage | Demi-sec (33 g of sugar per liter) |

● 34% Chardonnay

● 33% Pinot Noir

● 33% Meunier



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