CHAMPAGNE
CLAUDINE COUSIN

Gyé-sur-Seine

DEMI-SEC TRADITION

CHAMPAGNE-MAKING

BLANC DE NOIRS	100% Pinot Noir exclusively from our HVE-certified vines in the village of Gyé-sur-Seine.
BRUT WITHOUT YEAR	Blend of several years, with a majority of one year (nearly 60%) and 2 to 3 minority years.

TASTING

Brightly colored, with golden reflections and green highlights, the bubbles seem nervous to the touch.

The nose opens with a pleasant freshness, with initial notes of amyl, fresh pear and English candy. On aeration, the second nose brings the desired complexity, combining citrus and white fruits. White peach and tangerine intermingle, bringing depth and tonicity.

The palate is completely faithful to the nose. A beautiful harmony between the two senses most subjected to tasting. A semi-dry dosage, harmoniously balanced between acidity and the complexity provided by the reserve wines.

AGING
24 to 36 months

DOSAGE
DEMI-SEC (32g/L)

PRODUCTION
500 bouteilles

CONSUMPTION

TASTE VERY FRESH (around 8 - 10°C)

The perfect companion for desserts (tarts, pastries), our Champagne DEMI-SEC Tradition will dress up the end of your meal for a final note of finesse.