



FLEUR DE LUNE Doux



Flavourful yet delicate !

Why a doux champagne? In the 1990s the trend for demi-sec champagnes generated a demand that can still be felt today. To offer a champagne that is unique and completely out of the ordinary, we use five different grape varieties to create this "Fleur de Lune Doux" vintage. Incredibly complex, the blend is made from **Pinot Noir**, **Chardonnay**, **Pinot Meunier**, **Pinot Gris** and **Pinot Blanc** grapes. Beautifully robust, it is elegant and subtle on the mouth with a nice, round finish. It is a rarity to find a champagne that offers up such a suave and delicate drinking experience.

Tasting notes :

Honey, beeswax and quince.
Creamy and full-bodied yet delicate.

How to serve ?

This champagne tastes best when it is served at 8°C to 10°C and then left to warm up while turning in the glass to release all the aromas. The best glasses for this champagne are quite wide at the bottom and then narrower at the top.

Region	Aube - Côte des Bar - Seine Valley
Blend	FLEUR DE LUNE
Type	Doux
Dosage	53 g/l
Year	2018
Grape varieties	Pinot Noir 24,80 % Chardonnay 25,25 % Pinot Gris 24,80 % Pinot Meunier 15,15 % Pinot Blanc 10 %
Label	Ecocert - Demeter
Barrel ageing	70 %
Bottle ageing	Under cork
Temperature	Serve at 8°C to 10°C
Storage	7 to 10 years
Presentation	75 cl