



C H A M P A G N E
LIÉBART - RÉGNIER

Independent Winegrower



LES SOLS BRUNS « Demi-Sec »

BLEND: 60% Pinot Meunier, 20% Pinot Noir and 20% Chardonnay

CELLAR-AGED: for 3 years

DOSAGE: 32 g

APPEARANCE: opaline yellow with gentle golden hues

NOSE: an attack of exotic fruit, predominantly pineapple and mango, with more conventional vine peach and apricot.

PALATE: a gentle opening carried by the sweetness and a subtle tartness. Montmorency cherries and bergamot define the palate. A nice acidity underpins the wine and balances out the tartness.

STYLE: This is a classic dessert champagne however, for a more unusual pairing, it will work well with the sweet, sour and salty flavours of Asian dishes such as a lemon and chicken stir-fry.

