

CHAMPAGNE

Jean-Pol.  
HAUTBOIS



# TRADITION

## DEMI SEC

Bottle: 750ml • Blend: 70 % Pinot Meunier  
20 % Pinot Noir • 10 % Chardonnay

Pinot Meunier is the star of this wonderful Brut Tradition. It's frothy and golden on the eye. The aromas of pears in syrup and stewed yellow fruit begin proceedings before vanilla floods in.

The full-bodied and indulgent mouthfeel is heady with pastry and grapefruit before finishing on an earthy and slightly spicy high.

**Perfect for serving with dessert.**



**DOSAGE**  
DEMI-SEC  
35G



**AGED ON  
SLATS**  
Min. 3 years



**ALCOHOL  
CONTENT**  
12%

Manual harvest, grape sorting on plot, plot checks and ripeness inspection. Whole cluster pressing.

Must settling followed by an initial fermentation then malolactic fermentation. Then it's time for one last fermentation. It's a slow and steady process with the bottles laid on slats.



**Soil**  
Clay-limestone



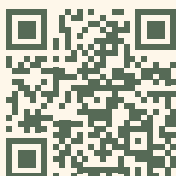
**Vineyard  
exposure**  
SOUTH



**Pruning**  
VALLÉE DE  
LA MARNE

### Tasting

*Fruity and full-bodied Meunier paired with a demi-sec dosage make this champagne a match made in heaven for any dessert.*



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