

# CHAMPAGNE MENNETRIER

*in Arrentières*



## ◆ CUVÉE DEMI-SEC PRESTIGE ◆

### **BLEND:**

The Cuvée is composed from mostly Chardonnay (70%) and Pinot Noir (30%).

### **AGEING:**

9 years

### **DOSAGE:**

32 GR/L

### **DEGREE OF ALCOHOL:**

12.20 %

### **TASTING:**

Straw yellow colour with fine bubbles give birth to a steady mousse in the glass. On the nose with notes of fruits (apple,lemon) associated with brioche and sourdough. On the palate, the effervescence is intense and balanced with apple, lemon flavours and a touch of toasted.

### **WINE AND FOOD PAIRING:**

This Champagne is sweeter and ideal to be served with your desserts and Foie gras.

Offers with the following dishes:

- ◆ Foie gras
- ◆ Dessert with exotic fruits (lychee)