





# Champagne, Champagne Sadi Malot, Les 2 Cépages, AOC Champagne premier cru, Effervescent Brut

AOC Champagne premier cru, Champagne, France

Located in Villers-Marmery, next to the village Grand Cru Verzy, Champagne Sadi Malot is a family winery founded in 1883 by Socrate Malot and name after his brother Sadi, born the day of the assassination of French president Sadi Carnot. This 5 generation winery grows 10 hectares, planted with 80% Chardonnay and 20% Pinot Noir, farmed in organic and biodynamic since 2017.

#### **PRESENTATION**

40% Chardonnay and 60% Pinot Noir from Verzy, vines of the Montagne de Reims fully classified Grand Cru, this champagne benefits from traditional vinification in stainless steel tanks.

This blend gives this champagne a beautiful balance and a beautiful harmony. Blend with 50% reserve wines from a solera (wines reassembled each year) started in 1982 and after three years of aging on lees, this cuvée with its full, subtle and fruity nose is the ideal combination between the finesse of Chardonnays and the power of Pinots Noir. Ideal from aperitif to dessert.

# **TERROIR**

Verzy Grand Cru

#### WINEMAKING

50% reserve wine aged using the solera process started in 1982. 100% stainless steel tank, malolactic fermentation done, no fining. Dosage: 6 gr/L

#### AGEING

36 months on lees

#### **VARIETALS**

Pinot Noir 60%, Chardonnay 40%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

#### AGEING POTENTIAL

Enjoy all year long

### **TASTING**

To the eye, the effervescence is harmonious.

On the nose, open, subtle and fruity carried by ripe fruit, with floral notes, toast.

The palate is fresh and generous, the Chardonnays bring smoothness and the Pinots provide structure.

# **FOOD PAIRINGS**

ideal from aperitif to dessert and even more expressive on a turbot or cream chicken.

