

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CHAMPAGNE CHRISTIAN DILIGENT

AOP Champagne
Sparkling Demi-Sec

PRESENTATION

Nestled in the Marne Valley, Champagne Christian Diligent is a family-run estate that has passed down artisanal winemaking traditions for generations. With a particular focus on Pinot Meunier the region's signature grape the domaine produces champagnes that reflect both heritage and authenticity. The vineyards, planted on classic clay-limestone soils, are farmed sustainably, with reduced inputs and a strong emphasis on environmental stewardship. All grapes are harvested by hand at perfect ripeness, ensuring wines of great aromatic precision. Rather than relying on complex blends, the estate emphasizes the purity of the fruit and the singular identity of each terroir. Extended lees aging lends a silky texture and an elegant aromatic profile combining ripe fruit, white flowers, and a hint of brioche. The result is a refined and genuine style that captures the soul of the Marne.

VARIETALS

Pinot Noir 70%, Chardonnay 15%, Pinot blanc 15%

LOCATION

The vines used for Champagne Christian Diligent's Tradition Demi-Sec Cuvée are located in the Marne Valley, a historic region of Champagne. Spread across 11 hectares, the plots benefit from varied exposures, mainly on hillsides, which promote slow, even ripening. This geographical layout, between the Marne River and the surrounding heights, helps preserve the grapes' natural acidity while encouraging sugar concentration—essential for a well-balanced Demi-Sec style. The estate carefully selects the plots best suited to this profile, seeking rich yet fresh aromatic expressions. The diversity of these sites gives rise to a harmonious cuvée that faithfully reflects its regional roots.

Age of vines: 30 years old

TERROIR

The Marne Valley terroir is composed of a mosaic of clay-limestone soils, sometimes mixed with silt, which provide both structure and freshness to the grapes. This soil type is particularly well-suited to Pinot Meunier—the main grape variety in this cuvée—known for its roundness and charming fruit. Chardonnay and Pinot Noir complete the blend, bringing finesse and tension. The terroir plays a crucial role in balancing sweetness and vibrancy. Through careful monitoring of each plot, the estate captures optimal aromatic expression without heaviness or excess. This harmony between soil, climate, and grape varieties gives the Tradition Demi-Sec Cuvée its signature soft yet structured profile.

IN THE VINEYARD

Champagne Christian Diligent practices sustainable viticulture, guided by environmentally respectful choices. Treatments are kept to the strict minimum, and soils are worked mechanically to promote microbial life and reduce compaction. Natural or sown grass cover is managed parcel by parcel to prevent erosion and improve soil structure. No chemical herbicides are used, and organic fertilizers are favored to nourish the vines sustainably. This approach is paired with rigorous technical monitoring and a continual pursuit of improvement. The goal is simple: to produce healthy grapes in a preserved environment, with no compromise on quality.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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HARVEST

The grapes for the Tradition Demi-Sec Cuvée are harvested exclusively by hand, as are all of the estate's wines. This manual method allows precise sorting of the bunches directly in the vineyard, retaining only those at perfect ripeness. Harvesting is carried out grape by grape, depending on the maturity levels specific to each terroir. This high standard ensures musts that are concentrated yet balanced—essential for crafting a harmonious demi-sec. Quick transport to the press helps preserve aromas and freshness. Every step is carried out with artisan precision, respectful of the fruit, to reveal a generous, well-defined wine that reflects the house's style.

WINEMAKING

The Tradition Demi-Sec Cuvée is crafted from a traditional blend of the three Champagne grape varieties, with a majority of Pinot Meunier. Fermentations take place in temperature-controlled stainless steel tanks to retain freshness and primary aromas. Partial malolactic fermentation is used depending on the vintage, ensuring a perfect balance between tension and roundness. A portion of reserve wines is incorporated to maintain consistency in style.

AGEING

The wine is aged on lees for 24 months, adding a silky texture and aromatic complexity. The demi-sec dosage (around 35 g/L of sugar) is carefully calibrated to bring sweetness and indulgence without weighing down the wine.

SERVING

Serve between 8 and 10°C

AGEING POTENTIAL

3 to 5 years

TASTING

Visual Appearance: Pale straw-yellow hue, adorned with fine, lively bubbles that sparkle elegantly.

At Nose: Bursting with bright notes of lemon and white fruits like pear and peach, enriched by a generous bouquet of white flowers.

On the Palate: Lively, straightforward, and fruity, with great length and a refreshing finish. The blend of Pinot Noir's body, Chardonnay's finesse, and Pinot Blanc's delicacy creates a perfectly harmonious cuvée.

FOOD PAIRINGS

Champagne Christian Diligent's Tradition Demi-Sec Cuvée, with its balanced sweetness and aromatic richness, pairs beautifully with dishes that are mild, exotic, or lightly spiced. It is a perfect match for pan-seared foie gras with figs, where the creamy texture and touch of sweetness resonate with the wine's roundness. It also excels with refined Asian cuisine, such as Thai prawn curry with coconut milk, bringing freshness and contrast. On the sweet side, it pairs naturally with pear tarte Tatin, almond cake, or brioche-style French toast. This expressive and generous Champagne is equally enjoyable during a meal or as a dessert wine, offering a perfectly controlled moment of indulgence.

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