



Cuvée Douceur - Grand Cru - Sec

AOC Champagne Grand Cru, Champagne, France

To satisfy the Champagne tradition at the end of a meal, with fruit desserts (figs, pears, small red fruits), this Cuvée also perfectly balances with foie gras, allowing for a light start to a festive meal.

THE VINTAGE

- Non-vintage Brut
- Pinot Noir and Chardonnay to ensure balance and sugar support
- Blend of years, perpetual cuvée since 1998
- 50% reserve (reserve + base = double bottling volume)

LOCATION

- Bouzy, Ambonnay, Louvois (Grands Crus, Montagne de Reims)

TERROIR

- Full chalk basement and clay-limestone soil, regular south-facing exposure
- Climate of the Paris Basin, with mild winters, uncertain springs, hot summers, and cool but usually quite pleasant autumns

IN THE VINEYARD

- Sustainable viticulture: High Environmental Value and Sustainable Viticulture certifications in Champagne (organic fertilizers, cover crops, and other agroecological techniques)
- Old vines are no longer uprooted but interplanted to preserve genetic potential

HARVEST

- Manual harvesting
- Sorting on the vine if necessary
- White crates to lower the temperature of the grapes

WINEMAKING

- Traditional pressing, juice fractionation
- Flotation settling for 4 hours (to limit impurities infusion)
- Fermentation thermoregulation at 18°C
- Fermentation in tanks adapted to the volumes of the fractions

AGEING

- Aging on fine lees after fermentation
- Stainless steel tanks to avoid the addition of exogenous aromas
- Malolactic fermentation for the development of wines
- Bottling in July when the wines are mature
- Stock rotation of tanks and bottles of about 6 years
- Dosage with a special liqueur to preserve the sugar/acid balance

VARIETALS

Pinot Noir 66%, Chardonnay 33%

12.5% VOL.

Contains sulphites, No sulphites.

TECHNICAL DATA

Age of vines: Over 35 years old years old
Dosage: 18 to 20 g/l



SERVING

Serving temperature: 12°C
 Aging potential: 2/4 years

TASTING

The vast majority of a structured and fruity Pinot Noir envelops a smaller proportion of lively and long-lasting Chardonnay. Its beautiful balance allows it to support its sweetness without excess, which remains reserved for surprising food and wine pairings.

VISUAL APPEARANCE

Vivid and fine bubble, expressive foam, golden and shiny dress

AT NOSE

Small red fruits, hints of honey and wax

ON THE PALATE

Fresh on the round attack, silky, perfect balance of dosage/freshness

FOOD PAIRINGS

- Foie gras
- Character cheeses
- Desserts made from fruits, chocolate, or brioche, entremets, creams

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Cheese

	Type of bottle				Volume (ml)	item code	Bottle barcode	Case barcode			
	Champenoise verte allégée				75 cl	EBSEC	3523700000509	3523700000547			
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	480	8	10	1.60 kg	10.23 kg	833 kg	32.5 cm.	8.5 cm	33 x 26.5 x 19.5 cm	120 X 80 X 170 cm

