





Champagne, Champagne Sadi Malot, Cuvée d'Origine, 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

Made exclusively from Villers-Marmery, Premier Cru, Chardonnay grapes, Cuvée d'Origine is the perfect example of our house style. Our expertise and ability to recreate, year in year out, a champagne of consistent style and quality, has been passed down through the generations. Vinification by the traditional champagne method has achieved the perfect balance between freshness and intensity. This extraordinary fresh and delicate champagne is aged in our cellars for three years.

TERROIR

Villers-Marmery premier Cru.

WINEMAKING

45% Reserve wine aged using the solera process started in 1982 100% stainless steel tank, malolactic fermentation done, no fining. Dosage: 8 gr/L

AGEING

36 months on lees

VARIETAL

Chardonnay 100%

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

AGEING POTENTIAL

Enjoy all year long

TASTING

Appearance: the delicate foam adorns a pale gold robe with gorgeous green glints.

Nose: the first nose expresses subtle minerality (wet chalk, oyster shell) and notes of freshly baked.

Mouth: After being aired, the nose opens up with aromas of candied orange and clementine, accompanied by scents of honey and acacia flower.

FOOD PAIRINGS

Perfect companion for a summer aperitif or a bream carpaccio.

