





Champagne, Champagne Sadi Malot, Zero Liqueur, AOC Champagne premier cru, Effervescent Brut Nature

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

This is a 100% Villers-Marmery, Premier Cru, Chardonnay with nothing added, to ensure the wine and terroir shine through. It is vinified using the traditional method and aged in our cellars for four years. The reserve wines (35%) are matured in stainless steel vats and aged using the solera system (wines re-blended each year) started in 1982. This unusual, fresh champagne is great with food. It will add a touch of class to any aperitif and is the perfect accompaniment to a starter of seafood, grilled fish or Coquilles Saint-Jacques...

TERROIR

Villers-Marmery, premier Cru

WINEMAKING

Blending 30% reserve wine aged using the solera process started in 1982. 100% stainless steel, Malolactic fermentation done, no fining Dosage: less than 3 gr/L

AGEING

4 years on the 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 foam is rich and creamy when served, and subsequently turns into a beautiful ring of bubbles (the collar).

Nose: Fine, reminiscent of crunchy white fruits and flowering hawthorns; opens up with a bready touch of brioche.

Mouth: subtle but lively, thus reminding us that this champagne with no added sugar is designed to be enjoyed before the entrée (main course), with seafood or grilled fish.

FOOD PAIRINGS

ideal for a seafood platter, on a tartare and sushis.



