

CHAMPAGNE  
  
*Nicolas Feuillatte*  
FRANCE

# Sélection Demi-Sec

**VIBRANT AND DYNAMIC**

## Blend:

This harmonious blend of 10% chardonnay for elegance and finesse, 40% pinot noir for roundness and structure and 50% meunier for fruitiness and soft, supple character is backed by a lively, vibrant core to offset its sweet character.

## Drinking occasions:

**WITH FOOD:** to accompany exotic dishes and light desserts.  
Best served at 10 - 12°C.



## Tasting note:

Modern and very distinctive in style, with a firm focus on freshness and very precise in terms of blend and sweetness, Sélection Demi-Sec shines with verve and vitality.

Its nervous edge, crisp fresh fruit and citrus-laden aromas make it the perfect partner to exotic dishes and light desserts.

The Champagne's creamy texture caresses the palate, cleverly balanced by a fresh, nervous finish; as the sweetness fades, the richness lingers, enhancing its credentials as a versatile partner with food.



## Elaboration:

**Aged for 2 years in our cellars**

*The Chief Winemaker adapts dosage levels to each Champagne in order to enhance its flavours and aromas. The choice of reserve wine is crucial and takes into consideration a whole range of factors, including the proportion of cru wines, year of harvest, grape varieties, and vinification and ageing methods, in order to guarantee the intrinsic style of each Champagne*

## Food and wine pairings:

### **Simple pleasures**

*Roquefort* and pear toasts  
Chicken curry  
Seasonal fruit cheesecake

### **Relaxing interlude**

Honeyed duck breast  
Caramelised cherry tomatoes and sesame seeds  
Fresh fruit and cinnamon soup

### **Fine dining**

Sweet and sour prawns  
Pan-fried *foie gras* and figs