

CUVÉE D'ARMANVILLE DEMI-SEC
IS AN IDEAL CHAMPAGNE TO SERVE
WITH DESSERT, AT « TEA-TIMES »,
STOLEN MOMENTS BETWEEN MEALS

DEMI-SEC

*D'Armanville Champagne expresses
all that the Côte des Bar terroir has to offer.
On the southern exposure and an cient soils
of the Champagne region, 130 vinegrowing
families tend an unique and exceptionnal
325 ha vineyard.*

BLEND

Majority of Pinot Noir from several harvests.

WINEMAKING PROCESS

Vinification in thermo-regulated stain less
steel vats. Partial malolactic fermentation.

The level of dosage - 35 g/l decided
at the moment of degorgement, results
in a sweeter balance of flavours, while
preserving the wines's inherent freshness.

TASTING NOTES

This cuvee has a light golden colour and
respectful green reflects with an abundance
of tiny and light little bubbles. The warm
and greedy smell of candied fruits, brioche
and sweet spices associates honey and
floral notes. It's getting mild and soft in
the mouth, with a seducing sweetness.

To keep lying in a cool cellar
and protected from the light.
The wines are to be served at 8° to 10 °C.

