

**DC**  
**DOM CAUDRON**  
CHAMPAGNE



## DEMI-SEC

Le Meunier au singulier

Prédiction is a 100% Meunier produced by traditional vinification. This cuvée is Champagne Dom Caudron's first creation, the embodiment of the Passy-Grigny terroir and the particularity of its Meunier grape variety... The generous dosage brings out the honeyed aromas (round, unctuous and fruity) and adds a lot of gourmandise.

### **Terroir**

Clay-limestone and  
clay-sandstone soil  
Vallée de la Marne

### **Blending**

100% Meunier  
Blanc de Noirs

### **Dosage**

Brut 33 g/l

### **Vinification**

Full malolactic  
fermentation

# TASTING NOTES



*A must for cocktails and gourmet moments.*

## Eye

A pale golden yellow color with light yellow highlights. It is enlivened by fine, lively bubbles that feed a delicate cordon.

## Nose

The first nose is fresh and fruity, with greedy stone-fruit aromas against a background of elegant limestone minerality. The olfactory sensation is rich and nuanced, very pleasant.



## Mouth

The approach on the palate is supple, with a creamy effervescence. The wine opens with a fruity density particularly reminiscent of citrus. The dosage provides a generous, tender finish.

## Suggested culinary harmonies

*Perfect for cocktails*

*Sweet 'n' Sour Cuisine*

*White and yellow fruit desserts*