

DC
DOM CAUDRON
CHAMPAGNE



SUBLIMITÉ 50/50

Le Meunier conjugué au Chardonnay

Here, Meunier (50%) is combined with Chardonnay (50%) aged in barrels of three Chardonnay wines. This undergrowth sublimates the particularity of the village's Chardonnay: it's round and greedy, known as "pinot"! A champagne aged on laths: unique and refined.

Terroir

Marne soil
Vallée de la Marne

Blending

50% Meunier
50% Chardonnay

Dosage

Brut 6g/l

Vinification

Full malolactic
fermentation
Chardonnay aged in oak
barrels

Aging

10 Years

TASTING NOTES



This champagne will accompany your special occasions and exceptional celebrations.

Eye

The Champagne has a buttercup yellow color with pale straw yellow highlights. The fairly fluid disk reveals fine bubbles that form a persistent collar. The visual sensation is rich and fresh.

Nose

The first nose evokes scents of peach, toast, sweet almond and strawberry. Aeration reveals notes of honey, fig and macerated white fruit.



Mouth

On the palate, the champagne develops a generous, luscious fruitiness, refreshed by lemony, orange acidity. The finish is soft and greedy, with opulent, concentrated, melt-in-the-mouth fruitiness.

Suggested culinary harmonies

Tomato carpaccio with mozzarella di bufala

Snacked scallops

Truffled Brie