



LES CLASSIQUES

Tradition Demi-sec

The softer side of sweetness

This is a demi-sec version of the Tradition cuvée: a sweet, fruity and light wine with a honey-infused finish.



Tasting

LOOK: Light gold color with beautiful golden hues.

NOSE: Expressive nose of white flowers, honey, vanilla and quince.

MOUTH: The mouth impresses with its fresh attack and an acid structure. We find pear and golden apple aromas that highlight a honeyed final.

Culinary alliances

The Champagne for dessert!
Delicious with an orange fruit salad.

Blending

80% Pinot Noir — 20% Chardonnay

76% from harvest 2016 — 24% Reserve Wine

Technical characteristics & packaging

BOTTLED IN:
March 2017

DOSAGE: 32g / liter
DEGREE OF ALCOHOL: 12% Vol.
Traditionnal liqueur

AVAILABLE IN:

● Bottle
(75 cl)

CONSERVATION ADVICE:
Bottles should be stored at a regular temperature between 10 and 15°C (50 and 59°F), away from light, in a dark and relatively humid place, 75% humidity is the ideal.

AGEING POTENTIAL 1 to 3 years
RECOMMENDED service temperature 8°C

CHAMPAGNE
DE
BARFONTARC