

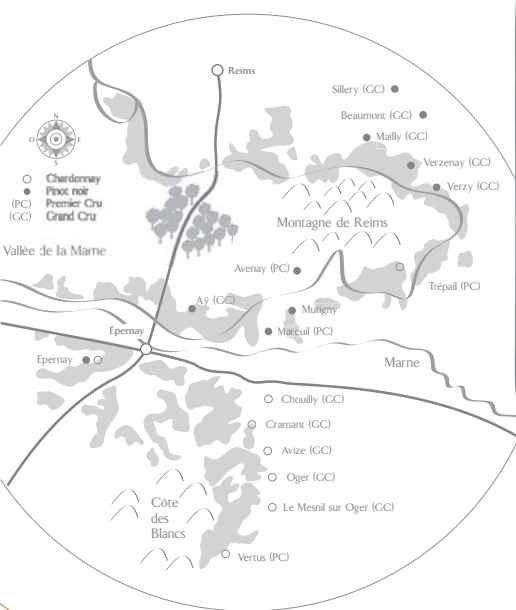


DEMI-SEC



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Mellow and generous, Demi-Sec retains all the elegance, freshness and delicacy of the Champagne Henriot style. It will enhance desserts and would equally be pleasant served chilled as aperitif.



VINIFICATION

Assemblage

Demi-Sec is a balanced blend of chardonnay, mainly from Côte des Blancs, and pinot noir essentially from Montagne de Reims. A tiny portion of pinot meunier adds delicate fruity notes. Reserve wines represent around 20% of the blend.

Over 25 "crus" are blended, mainly from following villages: Avize, Ay, Chouilly, Cramant, Mailly Champagne, Mesnil sur Oger, Oger, Sillery, Verzy, Vertus. The blend varies from one year to another according to the different weather conditions, to maintain the style.

** The percentage of reserve wines may vary from one year to another.*

Ageing

It is in the quiet, dark Henriot cellars in Reims that the bottles of Demi-Sec remain for a period of 4 years.

TASTING

Comments

On the eye: Attractive gold colour with jade green tinges. Persistent effervescence with fine, regular bubbles.

On the nose: Elegant and slightly sweet at the start, developing aromas of white flowers which lead on to more evolved smoky notes and flavors of roast apples.

On the palate: Clean attack with notes of sweet citrus and candied peach leading to a finale of toast and honey.

Food-Wine Suggestions

Duck terrine de foie gras with fresh figs

Filet of cod with prunes

Apple and pear crumble with a sprinkle of cinnamon

Recommendations

Ageing: Ready to taste - Will keep 6 to 10 years

Recommended tasting temperature: 8° C

When to consume: aperitif, with sweet and sour dishes and desserts

Wine Data

Dosage: less than 40 g/l.

Format

Bottle 75 cl



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L'abus d'alcool est dangereux pour la santé. À consommer avec modération.