



DEMI-SEC *Plaisir & Séduction*

70% Pinot Noir – 30% chardonnay
Sweet mischief

*Terroir of the Côte des Bar – Kimmeridgian basement – clay-limestone soil
Blend of harvest 2016, 2017 & 2018 vintage -Potential degree: 11°
Fermentations on stainless steel tank - Ageing on fine lees –
Bottling the 16th of May 2019*

The vine

This champagne is from a viticulture centered around the balance of the plant. We use a natural grass alternated with plowing the soil to reveal fully each soil. The vines from which this blending comes are mainly in organic converting, so worked without chemicals. But the part issued from the “reserve wines” is still issued from a reasoned winegrowing, with some chemicals. Today the whole domain is worked without chemicals. Rather, we apply treatments with minerals, plant extracts and essential oils to stimulate their natural defenses and offer you a beautiful grape, greedy and concentrated

The wine

**Is there anything more glamorous than a champagne sport a fine golden robe,
with a generous neckline brimming with a thousand bubbles?**

On the nose, it will enchant you with its fine summer aromas.

On the palate, it is exhilarating like a forbidden fruit.

As for its finish, it is infinitely gentle!

*This medium-dry is an invitation to pleasure,
so let yourself be seduced!*

*Preferably during an intimate meal for two, with a warm apple tart or cream puffs,
or with oriental cuisine for the daring. For those with a sweet tooth, the aperitif will
hold pride of place.*

Dosage : 40g/L of sugar

**CHAMPAGNE L&S CHEURLIN - 16, rue des Huguenots – 10110 Celles sur Ource
Phone : +33 (0)3 25 38 55 04 - contact@champagne-ls.com – PRODUCT OF FRANCE**