



GUY CHARBAUT

CHAMPAGNE

Croquantine

DEMI-SEC

Croquantine is based on an blending of the three champenois grapes.
A warm dosage in sugar confers it a beautiful curvature in mouth while respecting the beauty of its fruity bouquet.

WINE-MAKING

The Croquantine vintage is a traditional blend of three Champagne grape varieties comprising 33% Pinot Noir, 33% Pinot Meunier and 34% Chardonnay.
A significant amount of reserve wines is added (50%).
The dosage is around 32 g/litre.
Minimum ageing 4 years in bottles.

TASTING

Eye : Its robe is delicately tinted with golden highlights.
Nose : Its initially subtle nose, unfolding unto an intricate harmony of exquisite notes of honey, flowers, dried fruit, confectionery (nougat), is enhanced by a lemon-zest-evoking hint that crowns the olfactory register.
Palate : This champagne delights the palate with its rich, creamy texture. The aromas of yellow peaches in syrup blend perfectly in the mouth. The sweetness discovered upon tasting is divinely balanced by a fine touch of lingering, piquant aftertaste.

PAIRING

Perfect with petits fours and desserts, it is also extremely enticing with sweet and savoury delights such as foie gras panna cotta on star-anise flavoured fig compote or mature goat's cheese.

BOTTLING



Unexpected Treasures