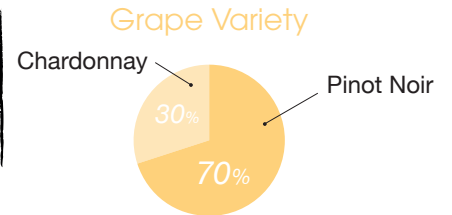


CHAMPAGNE
PAUL DÉTHUNE
AMBONNAY - FRANCE

DEMI-SEC
GRAND CRU

Dosage
38 g/L

Vinification
30 to 50% of reserve wines from a period of 40 different years, aged and vinified in wood and in oak casks of 34 hectoliters.



Tasting

The colour is yellow with minty green highlights.

Marzipan and pistachio are revealed in the nose.

When tasting, white fruits like banana, coconut and mango are discovered, before the wine offers up a lemony freshness that is fluid and chalky.

Food | wine pairing

- Candied pears,
- Pear-peppermint sorbet,
- Sweet-and-sour fish.

Bottling options

Bottle (75 cl).



GRAND CRU

★★★★

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