

# CHAMPAGNE DOSAGE ZÉRO

Champagne certifié Vin Biologique et Vin Demeter



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APPELLATION: AOC CHAMPAGNE

LANDS: FRANCE-Buxeuil and Montgueux (Côte des Bar)

GRAPES: 67% Pinot Noir, 33% Chardonnay

ELABORATION: in steel vats and barriques (28%)

MALOLACTIC FERMENTATION: yes

DOSAGE: No Dosage

VOLALC: 12,5% VOL

SERVICE TEMPERATURE: 8°-10°C

**TASTING NOTES:** To offer maximum complexity and full expression of its blends, this cuvée ages up to five years before being offered to our customers all over the world. Only the best wines from various vintages contribute to the Dosage Zéro Diadema Selected. Pinot noir from the renowned village of Buxeuil provides the essential backbone for taste, structure and longevity, it is present in 67% of the cuvée and brings aromas of fresh red fruit, wild strawberries and citrus to the nose. The remaining 33% of the blend contains Montgueux chardonnay which adds shades of green apple, vanilla and caramel, a hint of toasted almonds, hazelnut biscuit, leavened dough and a touch of lime and acacia flowers. This champagne is sans année but it would be more correct to define it as a multi vintage because each bottle includes three different vintages of which the oldest guarantee the right softness and depth essential to balance the spicy acidity and freshness of the younger vintage. After a moment of rest in the glass and even with a few more degrees of temperature it shows its sophisticated character in the glass. As in all Diadema products, freshness, complexity and remarkable persistence are extremely important to give moments of immediate pleasure but also the ability to follow their evolution in the glass during the evening and during the drink.

Produced from organically grown grapes ECOCERT N°10/67336

**FOOD PAIRINGS:** Perfect on dishes that include white meats (pork, even grilled or roasted chicken or fruit), fish with a slight presence of fat (croaker, sea bass), fresh seafood and sweet and soft cheese.