



Jean
Vesselle

DEMI-SEC

The Demi-Sec came back into fashion thanks to “food and wine matching” due to its soft and gentle characteristics.

Its intense honey-sweet aromas allow it to accompany refined dishes such as foie gras fried in truffles.



Grape Varieties: 80% Pinot Noir - 20% Chardonnay

Maturation: Minimum of 2 to 3 years

Dosage : 35 g of sugar / litre (Demi-Sec)

CHAMPAGNE
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