



CHAMPAGNE

*Christian Naudé*

À CHARLY-SUR-MARNE

CHAMPAGNE

*Demi-sec*



**Terroir :** Marne Valley  
Clay-limestone soil

**Grape Varieties :** 70% pinot meunier  
30% pinot noir

**Vinification :** Manual harvest  
Traditional wood press  
Fermentation in a steel vat  
30% reserve wines blend  
Ageing on must of at least 30 months



**Commentaires :**

A slightly more sugary champagne with a sweeter taste.  
Ideal with dessert.



**CHAMPAGNE CHRISTIAN NAUDÉ**

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[www.champagne-christian-naude.fr](http://www.champagne-christian-naude.fr)

