

Champagne Evidence Demi-Sec Grand Cru

A sweeter version of the iconic champagne from the Bernard Brémont range, this demi-sec benefits from a long cellar storage after disgorging. Thanks to it, the sugar acquires a patina and coats the aromas of citrus fruits and yellow fruits with icing as with candied fruits and comforting sweets enhanced by a touch of freshness.



Blending : 70% of Pinot Noir, 30% of Chardonnay with 35 to 39 % of reserved wine (depending of the year).

Ageing into cellars : 2 to 3 years on lees

Dosage : 32 grams of sugar per liter

Available size : 75 CL

Perfect temperature of service : 8 – 10°C

Commentaires de dégustation :



Yellow gold colored with subtil silver glint. Dynamique sparkling.



Ample and fresh nose revealing a generous aromatic bouquet of pastries, spices and vanilla.



Good length in the mouth for this champagne between suppleness and freshness. The aromas of candied lemon ensure a harmonious integration of the sugar.



A demi-sec champagne that will go well with blue cheeses, herb-crusted poultry, or even sweeter dishes, depending on your taste.