

AGAPANE Demi sec NV



TECHNICAL SHEET

Pressing	80% of cuvée, 20% of cut
Fermentation	Stainless steel tank
Assembly grapes	74% Pinot Meunier, 26% Pinot Noir
Assembly years	50% of 2015, 40% of 2014
Bottling	January 2016
Ageing	18 to 30 months of bottle
Production	1 000 bottles
Dosage	35 g/L
Alcohol	12 % Vol.

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TASTING

Eye : Pale yellow, generous strip of foam

Nose: The first nose expresses a beautiful maturity with aromas of dried fruit. A hints of candied fruit and honey are revealed.

Taste : A soft and silky attack gives a way to candied fruits accompanied by a note of mirabelle.

Wine & food pairing : Dessert

REWARD