

# LOUIS DE SACY

C H A M P A G N E

A V E R Z Y - F R A N C E

## **Cuvée Tentation Extra Dry**

*75 % Pinot noir*

*25 % Chardonnay*

*Base 2013 - Dosage 16 g/l – Verzy / Trépail / Cernay*

Aspect: fine and vivid bubbles providing for a delicate collar.

Aroma: The first nose evokes notes of coconut, candied peach, roast pineapple, candied pomelo. When aerated it evolves in honey acacia, candied pear, rhubarb.

Taste: The approach is supple and fresh with a creamy and melted effervescence. It develops pulpy and velvety matter, sustained by an acidity reminding those of pomelo and candied zest of lemon. Extra Dry dosage allows the balance between fruity richness and zesty freshness, with a delicate and melting finish.

**Cuvée Tentation Extra Dry** is a fresh and tender Champagne, a quirky spirit for new feelings. Enjoy your Champagne in a curved flute glass with an ideal tasting temperature at 8°C (46,4°F)

