

# VEUVE CLICQUOT PONSARDIN



## DEMI-SEC

Veuve Clicquot Demi-Sec is perhaps the House's most "classical " champagne; from the close of the last century through to the early 1900s, there was a definitive preference for sweeter champagnes. As with all blends of Veuve Clicquot, the Demi-Sec is based on a preponderance of Pinot Noir, which gives Champagne its fundamental structure. The desire for very distinct fruit favours in the blend indicated a higher level of Pinot Meunier than would be found in, for example, Brut Yellow Label. Chardonnay completes the blend, contributing its special freshness and delicacy.

**The blend:** No fewer than 50 individual wines make up this cuvée. The traditional proportions for Demi-Sec are:

- 40 to 45 % Pinot Noir
- 30 to 35 % Pinot Meunier
- 20 to 25 % Chardonnay

The inclusion of 20 to 30% of reserve wines ensures the consistency of the Veuve Clicquot style. These wines are kept apart, each one cellared individually, as befits its origin and age. The level of dosage - 45 g/l decided at the moment of dégorgement - results in a sweeter balance of flavours, while preserving the wine's inherent freshness.

**On the senses:** A fine, even effervescence greets the eye, the wine being a beautiful yellow with deep golden highlights. On the nose, it is rich in the scents of ripe fruit (candied fruits, berry liquor), with hints of toasts and brioche.

In the mouth, the wine displays both roundness and mellowness, combined with a delightful freshness due to its gentle acidity. The aromas of ripe fruit are very noticeable.

With its equilibrium tending towards sweetness and fruited flavours, Veuve Clicquot Demi-Sec goes particularly well with those desserts which have a fruit base: pear tarts, gratin aux agrumes, charlotte aux abricots. But equally, îles flottantes, crêpes Suzette, crème brûlée, nougat glacé, or France's traditional Twelfth Night cake, are perfect partners for this great Champagne.

After additional cellaring (two to three years, or even more in the right conditions), Demi-Sec develops yet richer notes of praline or toasts. It is then ideal with caramel- or praline-based desserts: Paris-Brest, tarte Tatin, pears with caramel etc...

Do not hesitate to serve Demi-Sec from a carafe, as they did in Madame Clicquot's time. A few minutes in a previously chilled carafe will allow the wine to show off its rounded flavour, and all the splendour of its golden hue.