

BRUT NATURE - PREMIER CRU

ZÉRO LIQUEUR

CHARDONNAY

100%

« OUR GOAL WAS TO PRODUCE A CHAMPAGNE
AS *Natural* AS POSSIBLE »

This is a 100% Villers-Marmery Premier Cru Chardonnay with nothing added, to ensure the wine and terroir shine through. It is vinified using the traditional method and aged in our cellars for four years.

The reserve wines (35%) are matured in stainless steel vats and aged using the solera system (wines re-blended each year) started in 1982.

This unusual, fresh champagne is great with food. It will add a touch of class to any aperitif and is the perfect accompaniment to a starter of seafood, grilled fish or Coquilles Saint-Jacques...



CHAMPAGNE
SADI MALOT

RÉCOLTANT-MANIPULANT
À VILLERS-MARMERY

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*Ouvert tous les jours sauf les dimanches et jours fériés

GRAPE VARIETIES : 100% Chardonnay.

ASSEMBLAGE : Blending 30% reserve wine aged using the solera process started in 1982.

TERROIR : Villers-Marmery – Premier Cru.

HARVEST : 2015.

VINIFICATION : 100% inox | including malolactic fermentation | maturing four years on th lees | no fining.

DOSAGE : BRUT NATURE | inf. à 3 grams of sugar.

WITH FOODS : ideal for a seafood platter, on a tartare and sushis.

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TASTING NOTES

Appearance: the foam is rich and creamy when served, and subsequently turns into a beautiful ring of bubbles (the collar).

Nose: Fine, reminiscent of crunchy white fruits and flowering hawthorns; opens up with a bready touch of brioche.

Mouth: subtle but lively, thus reminding us that this champagne with no added sugar is designed to be enjoyed before the entrée (main course), with seafood or grilled fish.



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