

**GRAPE VARIETY:** 100% Chardonnay

**ASSEMBLAGE:** blended with 20% reserve wines from the solera process (matured in large wooden casks) and started in 2010.

**TERROIR:** Villers-Marmery – Premier Cru.

**HARVEST:** 2014, made from old vines.

**VINIFICATION:** in large wooden casks, with malolactic fermentation, has a breeding of three on the lees (sur lies) and a rest of six-month in the cellar after disgorging.

**DOSAGE:** 7g/l.

*« We wanted to reproduce the  
Champagne of bygone days »*

## TASTING NOTES

**Appearance:** the foam is creamy and coats a magnificent golden-yellow robe with white glints.

**Nose:** attractive aromatic expression of spices and stewed white fruits, enhanced by a delicate note of vanilla.

**Mouth:** ample and mineral, contrasting with aromas of fresh white fruits.



Champagne Sadi Malot

35, rue Pasteur - 51380 Villers-Marmery  
Tél : +33(0)3 26 97 90 48 - Email : [sadi-malot@wanadoo.fr](mailto:sadi-malot@wanadoo.fr)  
Closed on Sunday and public holidays  
[www.champagne-sadi-malot.com](http://www.champagne-sadi-malot.com)