

DÉLICE

Les Spéciales



Deep golden hues introduce a nose of crystallized citrus interlaced with succulent scents of warm brioche, caramel, lush pears and ginger bread. Fullness and impressive length on the palate, with cushiony effervescence showcasing dense body.

DÉLICE

Pairing with food

Smooth enough to flatter the texture of foie gras, whether served 'au naturel' or lightly seared, also playing well with variations on a sweet-and-savoury theme pigeon pastilla, duck with honey and a whole host of other exotic flavours. At the close of the meal, Délice will perform impeccably with such traditional delicacies as batter pudding, caramelized upside-down apple tart, sweet soufflés or that glorious confection our grandmothers used to make : tutti-frutti. Sits well with tea-time dainties too.

DELICE is a lightly dosed, Demi-Sec Champagne, carefully crafted from the same blend as Brut Reserve but with a natural creaminess that comes from longer aging (24 months, of which 12 months after dosage). Pairs effortlessly with sweet-tasting foods, adding just the right degree of freshness.

PLACE OF ORIGIN

Maily Champagne, vineyard classified as Grand Cru.

COMPOSITION

Pinot Noir 75% - Chardonnay 25%.

WINEMAKING PROCESS

Manual picking ; whole cluster pressing. Alcoholic fermentation at 16°C. Malolactic fermentation in temperature-controlled stainless- steel tanks. Ageing on laths in traditional chalk cellars.

BLENDING

Délice draws its complexity from a rich mixture of carefully selected fruit (harvested from 480 parcels), 10-year reserve and barrel-aged wines.

DOSAGE

35 g og sugar per litre.

FORMAT

Bottle 75 cl.

Personal notes



CHAMPAGNE
MAILLY
GRAND CRU