

CHAMPAGNE SOURDET-DIOT

# CHAMPAGNE SOURDET-DIOT BRUT TRADITION

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## TECHNICAL DETAILS

### The Estate

The Sourdlet Diot House has been established in the village of La Chapelle-Monthodon since the 1960s. At that time, the family sold all their grapes to famous names in Champagne.

### Wine Making

Sourdlet Diot champagnes are made with Chardonnay and Pinot Meunier from the Marne Valley terroir. Characterized by its rusticity, Pinot Meunier offers a natural resistance to spring frost that other grape varieties do not have. As a result, the wines are pleasantly fruity. Chardonnay gives Sourdlet-Diot champagnes their finesse in the mouth.

### Food Suggestions

Pairs well with pork, rich fish such as salmon and tuna, shellfish, and mild/soft cheese.

## TASTING NOTES

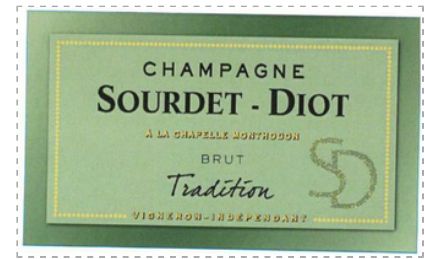
Sweetness varies from very dry to medium-sweet. They are light and easy to drink, yet balanced with a delicate acidity.

**Pinot Meunier, Chardonnay, & Pinot Noir grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 12
- Class: Sparkling White

[WWW.CHAMPAGNESOURDET.COM/EN/HOM](http://WWW.CHAMPAGNESOURDET.COM/EN/HOM)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

