

CHAMPAGNE SOURDET-DIOT

CHAMPAGNE SOURDET-DIOT BRUT TRADITION

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TECHNICAL DETAILS

The Estate

The Sourdhet 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

Sourdhet 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 Sourdhet-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

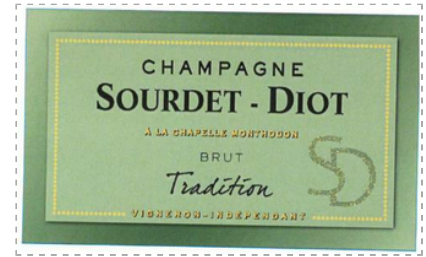
Sweetness varies from very dry to medium-sweet. They are light and easy to drink, yet balanced with a delicate acidity.

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

