



BEAUMONT DES CRAYÈRES
C H A M P A G N E



# GRAND NECTAR

DEMI-SEC

Rich, elegant and luscious



Pale golden color with incredible fine bubbles.



# **Expressive nose**

disclosing aromas of stewed fruit and freshly baked pastries.



# Soft, mouthwatering palate

with delicate notes of raspberry, almond, peach and apricot.

## The finish

is rich and zesty.



### BLEND

60% Meunier, 25% Chardonnay, 15% Pinot Noir.

### VINIFICATION

100% first press juices, Dosage: 35g/l, Ageing: minimum 3 years.



## PAIRING SUGGESTIONS

The ideal choice for desserts such as an almond sponge cake, plum or apricot tart, or creamy pastries.

