



Cuvée Fleur de Passion 2013

TECHNICAL SHEET

Grape variety: Chardonnay (100%), Blanc de Blancs

Terroir : Grapes from the seven oldest plots of Cramant Grand Cru (aged 55-75)

Vinification: Only one year, 2013. Vinification in small oak barrels (second hand barrels from Burgundy). No malolactic fermentation, no filtration.

Bottling: 2014, 8 years on the lees

Disgorgement: January 2022

Dosage: 3g/L (Extra brut)

Alcohol level: 12,5% vol.

Size: Bottle (0,75L), Magnum (1,5L)

TASTING

In the mouth: Butter, brioche with a lot of finesse, vivacity and freshness (citrus fruits, lychees, the white flowers, creamy), with a very long after taste.

Food/wine pairing: Ideal as an aperitif, with fish or lobsters. Could be a good match with the white meat too.



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