

# LAMIABLE PERLE D'ÉTOILES

## CHAMPAGNE GRAND CRU



### ABOUT THIS WINE

Terre d'étoiles by Champagne Lamiable is a Grand Cru Demi Sec Champagne that embodies the essence of the earth, terroir, and history. A blend of 60% Pinot Noir and 40% Chardonnay, aged for 20 to 30 months, it offers a soft and fruity profile with aromas of red fruits, plum, and quince. Perfect for aperitifs and special occasions.

### TASTING NOTES

Golden yellow. Profound, precise nose focusing on red and dried fruits. Wonderful presence on the palate.

A delicious, fleshy style that is full-bodied yet fresh. Fruit aromatics show seductive precision and persistence.

### VINIFICATION

60% annual harvest + 40% reserve wines, aged in bottles on lees for 20 to 30 months.

### PRODUCER

Champagne Lamiable

### COUNTRY

France

### REGION

Champagne AOC Grand Cru

### CLASSIFICATION

Grand Cru

### AGING

20 to 30 months in bottles on the lees

### ALCOHOL CONTENT

12.5%

### VINTAGE

NV

### GRAPES

60% Pinot Noir, 40% Chardonnay

### COLOR

White

### STYLE

Sparkling Demi Sec

### AROMAS

Small red fruits, plum, quince

### PAIRINGS

Light and fine dishes, aperitif, special occasions, wine of honor, dessert

### SERVING TEMPERATURE (°C)

8

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6 CASE TYPE Cardboard