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*E. Jamart & Cie*

51530 SAINT MARTIN D'ABLOIS  
*Près d'Epernay*

### **Cuvée « Dulci » Extra-Dry**

Grapes variety: 20% Chardonnay, 80 % Pinot Meunier

Dosage : 13.5 gr/L

Method of production:

The first alcoholic fermentation and the malolactic fermentation occurs in tanks. After the filtration, there is a blending and bottling, as for the second alcoholic fermentation, it occurs in the bottle.

Wine personality:

Soft and fruity, the Cuvée "Dulci" EXTRA DRY is a compromise between brut and semi-dry. This is a wine to express subtle and complex, designed to harmonize with the sweetness of dishes or desserts

As an aperitif it should fans Champagne round and soft.

Gold Medal  
Gilbert & Gaillard  
2015

