



## **ST MARTIN DEMI-SEC CRÉMANT DE LUXEMBOURG**



### **Blend**

- 46 % Pinot Blanc
- 36 % Riesling
- 27 % Auxerrois

### **Tasting Notes**

The Crémant St Martin Demi-Sec addresses to those who prefer the slightly milder version of Crémants. Its character, with aromas of ripe fruit (mango and pineapple), as well as slightly lemony notes, combines freshness and enjoyment. A delicate, flattering Crémant, that retains its elegance and will perfectly complement your desserts.

### **Vinification**

- Pressing according to the champagne method
- Bottle fermentation
- Ageing for 24 months at least, at a constant temperature of 12°C

### **Food pairing**

It pairs well with all kind of desserts.

