



CHAMPAGNE

— ALAIN —  
NAVARRE

# The Florentine Cuvée

## Demi-sec – Dosage : 33 g/L

This Champagne pairs harmoniously with fig-infused foie gras, a tagine, or white meats glazed with honey, enhancing their richness with its delicate sweetness.

### Winemaking :

Fermented in enamel-lined and stainless steel tanks, this pure cuvée is blended with reserve wines aged for one year. It reaches its full expression after 24 to 30 months of cellar ageing. The dosage liqueur, composed of aged wines and cane sugar, is matured in oak barrels, adding depth and complexity to the final blend.

### Tasting Notes :

**Appearance :** A light yellow colour with anise-green reflections, characteristic of a white grape variety. The wine shimmers beautifully in the light, revealing its elegance and finesse.

**Nose :** The bouquet is rich and indulgent, unveiling praline and caramelized aromas. Notes of dried fruits such as dried apricot, date, and prune mingle with delicate hints of hazelnut, creating an inviting and complex aromatic profile.

**Palate :** The attack is smooth and enveloping, offering a luscious sensation reminiscent of fig jam. The balance between sweetness and freshness makes for a refined and lingering finish.

- Special Edition Bottle : 75 cl



50% Pinot Noir



50% Chardonnay



Enology	
Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
Dosage	Demi-sec (33 g of sugar per liter)

[www.champagne-navarre.fr](http://www.champagne-navarre.fr)

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