

DIADEMA

Champagne Dosage Zéro

AOC FRANCE

“purity and intensity”

“For lovers of purity and intensity, this champagne shows first tightness on the attack, but it rapidly becomes unctuous with a silky effervescence where one detects aromas of apples and bergamot, then lemon tart. Liveliness, minerality, tenacity; a seducer as an aperitif.”

Guide Revel 2013 Champagnes and Other Sparkling Wines

For having a maximum of complexity and the full expression of grapes this Cuvée is aged up to five years before coming to the clients all over the world. Our Brut Zéro is really dry. Only the best varietals are used for Dosage Zéro Diadema Selected. Pinot Noir with about 65% in the Cuvée gives fresh red fruit, woodland strawberry and citrus. Chardonnay with about 35% adds tones of vanilla and toffee, a hint of white almonds, brioche and a touch of lime and acacia blossoms. After a moment in the glass shows its sophisticated character. Like with all Diadema products freshness, complexity and full length are of highest importance.

Wine made from grapes under conversion to organic agriculture  ECOCERT N°10/67336

Champagne certifié **Vin Biologique** et **Vin Demeter**



APPELLATION:	AOC CHAMPAGNE
REGION:	FRANCE - Buxeuil and Montgueux (Côte des Bar)
VARIETIES:	65% Pinot Noir 35% Chardonnay
ELABORATION:	Vinification in tank and in barrels (35%)
MALOLACTIC FERMANTATION	Yes
DOSAGE	NO DOSAGE
ALCOHOL CONTENT:	12.5 % BY VOL.
SERVING TEMPERATURE:	8°-10° C
AVAILABLE LABELS:	*SWAROVSKI LABEL
AVAILABLE SIZES:	0.75 L

AVAILABLE MC:  x6

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