BERNARD-MASSARD SÉLECTION DEMI-SEC 37,5 CL

”Luscious”

Story Bernard-Massard Sélection Demi-Sec is produced using the traditional method, where the second fermentation takes place in the bottle. The Demi-Sec style means the wine contains more sugar, which gives the sparkling wine a softer mouthfeel and a fruit-driven character. The wine has been aged on the lees for several years, adding richness, structure, and balance to the overall profile. It is an excellent choice for those who find the high acidity of sparkling wines too sharp on the palate. The higher sugar content supports the wine’s fruitiness, making it richer and more approachable.



COLOR Pale golden yellow

AROMA The nose shows ripe pear, apricot, physalis, almond paste, and honey.

TASTE The palate is semi-sweet, with lively acidity, featuring ripe apple, dried fruit, herbal notes, and a long finish.

TIPS FOR USE Bernard-Massard Sélection Demi-Sec is a great social and celebratory wine, pairs well with savory snacks, and is an excellent match for Asian cuisine. It also complements a summer cream cake beautifully.

WINE TYPE	Sparkling Wines	**PACKAGE SIZE**	12 bottle(s)
GRAPES	Chardonnay Pinot Blanc Chenin Blanc	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,375 l
MANUFACTURER		**PRODUCT NUMBER**	283013
ALCOHOL CONTENT	12%		
SUGAR CONTENT	29,7 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness			
Social responsibility	Fulfills Norex requirements, but we are waiting for more information...		
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari