Our partner:

CHAMPAGNE ANDRÉ DILIGENT

Champagne André DILIGENT AOC Champagne, Côte des Bars Récoltant Manipulateur (RM)

GUIDE DUSSERT-GERBER VINS WINEENTHUSIAST



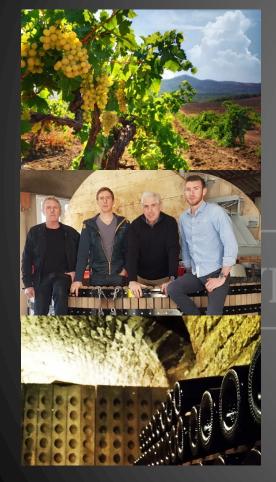
Winery overview:

It is in the South of Champagne, in the heart of the Côte des Bar, that our ten hectares of vineyards flourish.

The vines, aged between fifteen and forty years, benefit from the particular terroir of the Côte des Bars; composed of hillsides of the Jurassic, established on a limestone of the Kimmeridgian.

It was with his father, Georges, after the Second World War, that he put his name for the first time on his Champagne cuvées. He was able to rely all his life on Régine, his wife, who inspired him to live his passion for wine.

Today, Joël and Patrick perpetuate the work of several generations of their families and strive to pass on all their knowledge to their sons, Thomas and Aurélien. Continuity and improvement remain their main objectives.







Champagne André DILIGENT

Véhémence - Brut



Eyes: Bright yellow, very fine bubbles.

Nose: Aromas of ripe white fruit (peach, pear) even exotic fruit (pineapple, passion fruit).

Palate: Fruity and fresh with intense citrus and toasted brioche

Analyses Alcohol: 12.5° Dosage: 10 gr/l

International **WINE**REPORT

Champagne André DILIGENT Atticisme - Brut

Grape Varieties: 60% Pinots noirs, 40% Chardonnay

Tasting

Delicacy of taste and language are the watchwords of this essence. Atticism offers new spas that time, expressing a hitherto forgotten dialect. Good length, with powerful and evolved aromas of vellow fruits compotes, butter and roasted,

tinted with a note of ratafia.

Analyses Alcohol: 12,5° Dosage: 10 gr/l

ANDRÉ DILIGENT



WINEENTHUSIAST

Champagne André DILIGENT Blanc d'Eminence - Brut

Grape Varieties: 90% Chardonnay, 40% Pinot blanc

Tasting

Fine and precise, with floral notes of citrus, combining a delight buttery with rich aromas of white fruits.

Champagne Blanc d'Eminence will know perfectly well how to assume his letters of

Analyses

Alcohol: 12,5°

International **WINE**REPORT

Champagne André DILIGENT Saignée d'Altesse - Brut

Grape Variety: 100% Pinots noirs

His «Altesse » invites you to enjoy his delicate red fruits, while offering you, year after year, a real parade of its most beautiful dresses.

All the glamour of this Lady is born of the unique and subtle maceration of Pinot Noir.

Analyses

HAMPAGNE

ANDRÉ DILIGENT

Alcohol: 12.5° Dosage: 10 gr/l

Champagne André DILIGENT Grand Millésime - Brut



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Grape Varieties: 60% Pinots noirs, 40% Chardonnay

Tasting

Cuvée with fine and light foam, beautiful amber With notes of pear and a slightly toasted brioche finish. A full and fruity Beautiful little bubbles.

Analyses Alcohol: 12.5° Dosage: 8 gr/1



