

Our partner:

CHAMPAGNE  
**ANDRÉ DILIGENT**

## Champagne André DILIGENT

AOC Champagne, Côte des Bars  
Récoltant Manipulateur (RM)



*3 centuries of champagne history*



### 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

## Champagne André DILIGENT Véhémence - Brut



**Grape Varieties:** 85% Pinots noirs, 15% Chardonnay

### Tasting

**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 notes.

### Analyses

Alcohol : 12,5°

Dosage: 10 gr/l

*International*  
**WINEREPORT**



## Champagne André DILIGENT Atticisme - Brut

**Grape Varieties:** 60% Pinots noirs, 40% Chardonnay

### Tasting

Delicacy of taste and language are the watchwords of this essence. Atticisme offers new spas that develop under the influence of time, expressing a hitherto forgotten dialect. Good length, with powerful and evolved aromas of yellow fruits compotes, butter and roasted, tinted with a note of ratafia.

### Analyses

Alcohol : 12,5°

Dosage: 10 gr/l



## 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.

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

### Analyses

Alcohol : 12,5°

Dosage: 10 gr/l

*International*  
**WINEREPORT**



## Champagne André DILIGENT Saignée d'Altesse - Brut

**Grape Variety:** 100% Pinots noirs

### Tasting

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

Alcohol : 12,5°

Dosage: 10 gr/l

## Champagne André DILIGENT Grand Millésime - Brut



**Grape Varieties:** 60% Pinots noirs, 40% Chardonnay

### Tasting

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

### Analyses

Alcohol : 12,5°

Dosage: 8 gr/l

WINES EXPORT AGENCY