



Leopoldine

CHAMPAGNE

FRANCE

Divination

BLANC DE NOIRS - 100% MEUNIER

Blend

100% Meunier

Tasting notes

Divination is adorned with a pale straw yellow gold colour with pale yellow silver highlights. The wine is animated by fine and lively bubbles that rise in persistent threads. Its visual sensation heralds a rich, fresh wine. The first nose expresses notes of almond paste, pear, flint, and quince compote with hummus accents. Then there are notes of orange blossom, raspberry, fresh apricot, heady rose, passion fruit, wild strawberry, physalis and clementine that express themselves.

The palate is rich and fresh with a generous creamy effervescence. *Divination* develops a pulpy and coated fruity sensation, underlined by an integrated orange acidity. The mid-palate is orchestrated by a clay-limestone minerality that imparts fruity volume, chew, salinity and length to the palate. Overall there is balance and complimentary notes, privileging a fruity freshness that melts softly towards the finish while delivering an exotic aromatic impulse that encourages sharing and escape.

Food/wine pairings

- Tuna tataki,
- Salmon Gravlax,
- Mushroom tarte tatin,
- Turbot roasted with orange butter,
- Hummus and sweet potato with orange,
- Bacon and coriander chicken,
- Scrambled eggs and fine carrot puree with Espelette pepper,
- Duck fillet with lemon thyme and crisp goose liver with tomato.

Only available in bottles (75 cl)



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