



Didier-Ducos

Nestled in amongst the lush, rolling hills of the Vallée de la Marne, about 10 kilometers southwest of Epernay, you will find the commune of Saint-Martin d'Ablois. Husband-and-wife team Nicolas and Clotilde Didier live here with their family on Rue Julien-Ducos. They are the fourth generation to tend Didier-Ducos' 8 hectares of vineyards, which face south on smooth, sloping hillsides replete with limestone and clay-rich soil. Nicolas and Clotilde's signature low dosage cuvées maintain delicacy and viridity due to the prime location of their vineyards.

SAINT-MARTIN
D'ABLOIS



VALLÉE DE LA
MARNE

DIDIER-DUCOS

Blanc Absolu

SEE Spritely effervescence and dazzling chestnut tones in the glass.

SMELL Hints of ripe cherry, honey, and beeswax on the nose.

TASTE Red and green apples intertwine with fresh lemon citrus, earthy white truffle, and crusty baguette.

PAIR A beautiful Champagne for beverage progression. Drink with a peppery arugula salad with shaved parmesan, into braised short ribs and rosemary potatoes and finish with cinnamon poached pears topped with homemade whipped cream.

CELEBRATE Creating ambiance has never been your forte, but you give it a go. You bring out your nicest table cloth, string twinkle lights along the window and light a few candles just for good measure. Not a bad effort, but feels like something's missing. Your first guest arrives, this bottle in hand. Finally, the mood is set!



DATE ENJOYED: _____

IN THE COMPANY OF: _____

NOTES: _____

RATING: