



CHAMPAGNE  
**TRUDON**  
 À FESTIGNY



**DYADE, JÉRÔME TRUDON ARTISTIC EXPRESSION**

We have chosen to innovate and sublimate our soil with an original and harmonious blending of Pinot Noir and Chardonnay.

**Grape-varieties:** Made of Pinot Noir and Chardonnay, "Dyade" is a creation in which Jérôme TRUDON can sublimate his work of vinification.

**Making process:** Dyade is made with no malolactic fermentation to bring far more sensations and vinosity. This champagne invites you to completely feel the characteristics of Chardonnay and Pinot Noir from Festigny.

**Bottling:** Special bottle

**Visual, olfactory and taste examination:**

- Dyade presents a rather fluid robe, with a pale yellow colour with tints of buttercup yellow. Its fine and vivid bubbles feed a delicate ring. It looks like a rich and fresh wine.

- The first nose evokes blood orange, candied lemon, honeysuckle and ginger. When aerated, it turns towards iodine and chalky notes, liquorice, sunflower seeds and passion fruits.

- The approach in the palate is soft and fresh with a creamy and melted effervescence. Dyade develops with suavity on a fresh matter made of yellow and white fruits with stone. The mid-palate is orchestrated by a clayey marly minerality providing body, patina, elegance and long-lasting aromas. The tender and melting finish combines liquorice and iodine notes, enhancing back aromas of yellow and black fruits with great precision.

**Culinary harmonies:**

We suggest a service at a temperature of 8 to 10°C with our suggestions of culinary harmonies:

**Courses:**

*Mediterranean prawns a la plancha with sesame seeds, orange vinaigrette  
 Fried noodles, carrot strips, ginger and sesame oil*

**Cheese:**

*Abondance cheese ripened for 12 months*

**Dessert:**

*Duo of white chocolate and mango mousses*