

Champagne Jean Diot

Magie Blanche - Blanc de Blancs

Pale yellow with silvery reflections. Expressive and intense nose of yeasts, butter biscuits, fine spices, fresh grass. Very frank and direct on the palate with a nice refreshing acidity and a firm, solid structure. Long finish sustained by a persistent tasty note.

Chardonnay 100%

Vegan

Appelation	Champagne AOC
Vineyard	Composed of vineyards stretching over the South Slopes of Epernay and the Right Bank of Vallée de la Marne, spread out between its native village, Vinay, and the neighboring one: Moussy. The soils are mostly chalk, but with additional composition of clay, sand and flint. Vines are 35 years old on average.
Vinification	Jean-Philippe is very careful about separate vinification of each cru prior to the assemblage. The Magie Blanche champagne ages in our cellar for a minimum of 36 months after bottling, which allows it to acquire greater maturity. Disgorging occurs as late as possible to keep the freshness. The liqueur d'expedition is aged in oak for 3 to 5 months. As little dosage as possible (8.5g/l) and sulfite additions far below the usual champagne standards.
Pairing	Excellent as an aperitif and with roasted or grilled fish, lemon almond cookies or any exotic fruit desserts.

In the beginning of the 1960's, Jean DIOT created the champagne who would hold his name. During the following years, he cultivated the family estate with the goal to preserve the family values and their traditions. The estate was then inherited by his children in 1998. Maison Jean Diot, based in Vinay from day one, carries on the will of its founder by producing several vins de Champagne thanks to the meticulous farming of the vineyards located on the south hills of Epernay and in the Marne's valley.