

CHAMPAGNE M-MARCOULT



VIGNERON DE TERROIR
À BARBONNE-FAYEL

LES BISTRONOMIQUES

HÉRITAGE BRUT BLANC DE BLANCS

100% CHARDONNAY

A very elegant cuvée, perfect to discover and appreciate the Blanc de Blancs. Ideal as an aperitif or on a seafood platter, it also finds its place at dinner parties with roasted scallops or grilled langoustines with champagne sabayon.

For this elegant cuvée blanc de blancs, very smooth and airy, we strive to use the best juices. At the time of the pressing we split the cuvée in two and we use only the first juices of the first cuvée. The vinification is always meticulous with a settling and an alcoholic fermentation which are done at low temperature. For the blending of this cuvée we use more than 50% of reserve wines.



SUMMARY OF SENSORY EXPRESSIONS

Eye: pretty intense golden color, beautiful fineness of foam which lets foresee a great delicacy.

Nose: ripe, greedy and refined, with notes of golden brioche and fresh fruits such as nectarine or mirabelle.

Mouth: the mouth is suave and airy. we find the finesse, the minerality and the sweetness of chardonnays of the côte de Sézanne. Silky in the mouth with some hazelnut notes, the finish is fresh and delicate, with always its nice fruit aromas.

Food and wine pairing: ideal for discovering and appreciating blanc de blancs, it would perfectly accompany an aperitif or a dinner party with roasted scallops or grilled langoustines with champagne sabayon.

TECHNICAL INFORMATION

Grape Variety: 100% Chardonnay
Terroir: 80% Barbonne-Fayel, 20% Val-de-Vière
Vinification: Stainless steel tank
Aging on lees: Minimum of 24 months
Reserve wines: 50%
Malolactic fermentation (MLF): 100%
Dosage: Brut – 6.5 g/L
Serving temperature: 11–13°C
Tasting glass: Generous wine glass

ALSO AVAILABLE IN MAGNUM



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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,
DRINK IN MODERATION.

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