

# CHAMPAGNE M-MARCOULT



## LES GASTRONOMIQUES

### BONNOTS

#### Rosé de saignée Single plot cuvée

EXTRA BRUT — VINIFIED AND AGED IN OAK BARRELS

*This intense, powerful and fruity cuvée is made with care and precision. As a gastronomic wine, it will charnel some hints of pata negra, a fillet of deer with cranberries or a black forest.*

*All possibilities are open to you with this cuvée to impress your guests!*

*This intense and powerful rosé de saignée*, made with great care, is made exclusively from rigorously selected **Pinot Noir grapes** from a single plot planted in 1969, benefiting from an ideal exposure and soil.

*The harvest is done at full maturity.* We do a first sorting of the grapes in the vineyard and a second sorting on a sorting table. The grapes are then crushed destemmed and cooled. *The maceration lasts between 18 and 30 hours.* This duration depends on the color and also the desired aromas. As soon as it is finished, the alcoholic fermentation is launch begins in oak barrels. *The wood used for the creation of these barrels is selected locally on with our cooper, and the toasting validated by our nose.* The ageing on lees is also done entirely in wood. The malolactic fermentation is blocked in order to keep the freshness. In order to preserve the aromas, this cuvée is only pumped once; gravity is used for the most part. This wine has not been chilled or filtered. The riddling is done by hand.



## SUMMARY OF SENSORY EXPRESSIONS

**Eye:** the robe has an intense garnet color with deep salmon reflections. A lively effervescence feeds a large persistent collar.

**Nose:** the first nose is powerful, complex and intense with a great aromatic diversity. Ripe black cherry dominates, but there are also notes of black currant, raspberry and plum. Our champagnes have a gastronomic profile.

**Mouth:** round, fruity, powerful and juicy, with the patina of the vinification in wood. The finish remains concentrated, with notes of cooked red fruits (strawberry, redcurrant) and aromas of grilled almond and sandalwood. The low dosage gives a light mentholated frame which brings freshness.

**Food and wine pairing:** this gastronomy wine is made for the table, it will go perfectly with a fillet of deer with cranberries, a marinated grill or an onget of beef. it will also sublimate an aperitif and hints of pata-negra or a dessert such as a black forest or a crumble of autumn fruits. All possibilities are open to you with this vintage to impress your guests!

## TECHNICAL INFORMATION

Grape Variety: 100% Pinot Noir  
Terroir: Barbonne-Fayel – Lieu-dit *Les Bonnots*  
Vinification: Oak barrel  
Aging on lees: Minimum of 24 months  
Reserve wines: 40%  
Malolactic fermentation (MLF): 0%  
Dosage: Extra-Brut – 4 g/L  
Serving temperature: 11–13°C  
Tasting glass: Generous wine glass

CHAMPAGNE M-MARCOULT

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,  
DRINK IN MODERATION.

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LAST UPDATED: JULY 2026