

CHAMPAGNE M-MARCOULT



LES GASTRONOMIQUES

CARABINS

Blanc de Noirs Single plot cuvée

BRUT NATURE — VINIFIED AND AGED IN ACACIA BARRELS

A surprisingly, rich, silky and well-balanced cuvée, ideal for connoisseurs who like to discover new things. With its notes of candied fruit, acacia flower and honey, it will easily find its place alongside a salmon gravelax or Thai cuisine.

This exceptional, rich, balanced and **subtle Blanc de Noirs** has benefited from the highest care of the House. From a single plot called *Les Carabins* and planted in 1974, it combines ideal conditions with a south-east exposure and a chalky subsoil covered with 20 to 30 cm of topsoil, ideal for growing pinot noir.

This **100% Pinot Noir cuvée** has benefited from the highest care of vinification and is *elaborated exclusively from the hearts of the cuvées selected at the time of pressing*. These are all tasted and then filled into acacia barrels the next day. Fermentation takes place in wooden barrels using indigenous yeasts, followed by **aging exclusively in acacia barrels**.

The wood used for the creation of these barrels is **locally selected by our cooper, and the toasting is validated to taste**. In order to preserve the most aromas, **this cuvée undergoes only one pumping**, mostly using gravity. This wine has not been chilled or filtered. The stirring is done by hand.



SUMMARY OF SENSORY EXPRESSIONS

Eye: when served, we discover a subtle yellow gold color, with some copper and rose gold reflections, typical of pinot noir.

Nose: the first nose is powerful with a lot of delicacy and elegance revealing fruity and floral aromas. Notes of candied fruit, rose, acacia flower, honey, orange peel, grapefruit and pepper come together.

Mouth: the attack is brilliant, then we discover an ample, powerful and tender mouth with a silky fruit flavor and great smoothness. The bubbles are delicate and the citrus side gives strength and life to the wine. The spicy, roasted relief and the integrated wood of this vintage give it a lot of personality. The acacia sublimates a delicate and elegant pinot noir, revealing notes of ginger and lemongrass. The end of mouth offers a good acidulous length, very textured with a sensation of fruit paste, liquorice, candied citrus fruits.

Food and wine pairing: this very rich and balanced cuvée will be a good ally for gastronomes. You can pair it with gravlax salmon, caramelized sweetbreads or various game birds. Thai cuisine will also go wonderfully with this surprising wine.

TECHNICAL INFORMATION

Grape Variety: 100% Pinot Noir
Terroir: Barbonne-Fayel – Lieu-dit *Les Carabins*
Vinification: Acacia barrel
Aging on lees: Minimum of 24 months
Reserve wines: 50%
Malolactic fermentation (MLF): 70%
Dosage: Brut Nature < 3 g/L
Serving temperature: 11–13°C
Tasting glass: Generous wine glass

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,
DRINK IN MODERATION.

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