

CHAMPAGNE M-MARCOULT



VIGNERON DE TERROIR
À BARBONNE-FAYEL

LES GASTRONOMIQUES

MACRÊTS

Blanc de Blancs Single plot cuvée

EXTRA BRUT — VINIFIED AND AGED IN OAK BARRELS

A complex and expressive gastronomy champagne. An explosion of aromas on the taste buds and a creamy effervescence. Notes of toast, vanilla, spicy, dry apricot and pineapple. It will be the ideal ally of a poularde de Bresse creamed with mushrooms, or a risotto with truffles.

A true concentrate of inherited family know-how, this **exceptional single plot cuvée** has benefited from the highest care of the House. Coming exclusively from a single plot planted between 1968 and 1987, it meets the ideal conditions for the cultivation of chardonnay with a southern exposure and a chalky soil decorated with pebbles of flint, bringing structure and minerality to the wine.

For this **complex and expressive gourmet champagne**, we use very rigorous winemaking techniques. Only the hearts of the cuvées are used (the best juices, selected at the time of pressing). These are tasted before the natural fermentation - with indigenous yeasts - in oak barrels. the aging on the lees is done entirely in wood. The oak used for the realization of these barrels is **selected locally with our cooper, and the toasting validated by our nose**. In order to preserve a maximum of aromas, this cuvée undergoes only one pumping; *gravity*



is used for the most part. this wine has not been chilled or filtered. The malolactic fermentation is done partially in order to keep the freshness. The stirring is done by hand.

SUMMARY OF SENSORY EXPRESSIONS

Eye: numerous fine bubble trains form a permanent cordon. The old gold color with amber reflections suggests a complex champagne rich in aromas.

Nose: intense and expressive where multiple aromas of toast, vanilla, toasted bread, coffee, dried apricot and caramelized fruits are combined with elegance. a light woody taste, all in subtlety, which will speak to the amateurs.

Mouth: a gastronomic wine that develops in the mouth with an explosion of aromas on the taste buds. The effervescence is creamy with a slightly acidic line. Notes of stewed fruits and mirabelle plum in brandy are fully expressed and completed by spicy notes such as cinnamon and clove. A lot of texture and presence in the mouth with a chalky and salty finish.

Food and wine pairing: it will go wonderfully well with a veal blanquette sprinkled with a touch of vanilla, enhanced with some sweetbreads for the bravest. Shellfish, blue lobster with a light foie gras sauce, scallops, almond-breaded flounder or truffle risotto will go perfectly with this wine.

TECHNICAL INFORMATION

Grape Variety: 100% Chardonnay
Terroir: Barbonne-Fayel — Lieu-dit *Les Macrêts*
Vinification: Oak barrel
Aging on lees: Minimum of 48 months
Reserve wines: 50%
Malolactic fermentation (MLF): 80%
Dosage: Extra-Brut – 4.5 g/L
Serving temperature: 11–13°C
Tasting glass: Generous wine glass

CHAMPAGNE M-MARCOULT

+33 3 26 80 20 19

12 route de Queudes, 51120 Barbonne-Fayel

contact@marcoult.com

www.marcoult.com

@champagne_marcoult

champagnemarcoult



ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,
DRINK IN MODERATION.

Graphic design **vrai studio** (Instagram: @vrai.studio.paris) Photography by **Camille Gabarra** (Instagram: @camillegabarra)

LAST UPDATED: JULY 2026