

# 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

*Complex and expressive gastronomy champagne. An explosion of aromas on the taste buds and a creamy effervescence. Notes of toasted, grilled, 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

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,  
DRINK IN MODERATION.

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