

# CHAMPAGNE M-MARCOULT



## LES ÉPHÉMÈRES

### CUVÉE FRISSON — 22 BRUT NATURE

100% CHARDONNAY

*A refined amateur cuvée  
with a great personality,  
combining freshness, maturity and  
finesse. Pair with a parmesan  
risotto, a roasted monkfish tail  
or a Chaource fermier.*

*This blanc de blancs brut nature is refined, elegant and very light. It is vinified with care and precision from selected Chardonnays harvested at full maturity. The ageing in the cellar is voluntarily prolonged in order to bring maturity, roundness and suppleness to this cuvée marked by the typicity of the sunny and ample grapes of the Sézannais.*

*A cuvée with a lot of freshness, all in finesse, bearing the imprint of its terroir, sublimated by a low dosage.*



## SUMMARY OF SENSORY EXPRESSIONS

**Eye:** a very clear color, a beautiful fineness of foam which suggests a great delicacy.

**Nose:** first nose very clear, refined with a lot of complexity. Fresh and dry hazelnuts mix with aromas of dried flowers and roasted dried fruits like almonds.

**Mouth:** the attack in mouth is direct, elegant and pure, with a lot of sincerity. Notes of white fruits and citrus fruits complete the aromas of dried fruits, sublimated by an acidulous side. The finish is long and saline.

**Food pairing:** this amateur cuvée vintage has a great personality, to be paired with an aged parmesan risotto with slivered and roasted hazelnuts. For the more daring, a few shavings of white truffles will enchant you. The Cuvée Frisson will go perfectly with a snacked lobster tail, a roasted monkfish tail or a platter of soft cheeses such as chaource fermier or Saint-Marcellin.

## TECHNICAL INFORMATION

Cru: Barbonne-Fayel  
Chardonnay: 100 %  
Reserve wines: 70 %  
Malolactic fermentation: 100 %  
Stainless steel tank: 100 %  
Dosage: Brut nature < 3 g/L  
Ageing on laths: 36 months minimum

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,  
DRINK IN MODERATION.

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