

CHAMPAGNE M-MARCOULT



LES ÉPHÉMÈRES

CUVÉE RÉVÉLATION BRUT NATURE 60/40

CHARDONNAY PINOT NOIR PROLONGED AGEING

*A wine partially aged in wood
for a subtle and full-bodied wine,
sublimated by a natural brut dosage.
A lot of lightness and finesse, notes
of dry fruit and toast. Ideal on a cheese
platter or a white meat.*

A blend of great subtlety, where the partial aging in oak barrels, combined with the natural raw dosage reveal the two grape varieties used. The vinification is very precise and demanding (double fraction of the vintages, clear wines in small thermoregulated stainless steel vats at low temperature, cold settling, vinification at low temperature, minimum pumping) with a partial maturation in wood in order to bring complexity and patina to the wine thanks to micro-oxygenation.

It is the ideal cuvée to discover the benefits of ageing in the wood. **Novices and amateurs alike will fall under the spell** of this delicate and intense cuvée.



SUMMARY OF SENSORY EXPRESSIONS

Eye: a golden wine with a lot of intensity.

Nose: the first nose is intense and expressive, with a touch of melted wood, notes of candied fruits, fruits in syrup, toasted bread and dried fruits like almonds.

Mouth: ample and fresh, a juicy character with citrus fruits in the middle of the mouth, and a slight tannic presence that gives the wine freshness. The finish is long and well carried by a light dosage that accompanies the whole delicately. As it warms up, the wine expresses its universe even better, its structure remains juicy and fresh and the wine gains in harmony.

Food pairing: this wine will accompany your gourmet aperitifs, but can also be a good partner for fish and shellfish. As it warms up, it will also find its place alongside cheeses such as tomme or comté.

TECHNICAL INFORMATION

Cru: Barbonne-Fayel
Chardonnay: 60 %
Pinot Noir: 40 %
Particularity: Partially aged in oak barrels
Reserve wines: 40 %
Malolactic fermentation: 100 %
Stainless steel tank: 100 %
Dosage: Brut nature < 3g/L
Ageing on laths: 48 months minimum

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,
DRINK IN MODERATION.

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