

CHAMPAGNE M-MARCOULT



VIGNERON DE TERROIR
À BARBONNE-FAYEL

LES HISTORIQUES

RÉSERVE BRUT 60/40

CHARDONNAY PINOT NOIR PROLONGED AGEING

*A mature wine, for tasting,
to share a good moment with friends
and family. Surprising with a plate
of mature cheeses or with a chocolate
fondant with orange zest.*

This mature and complex cuvée has benefited from *prolonged cellar aging on the lees*, revealing aromas of candied fruits and ripe fruits. *The vinification is always rigorous and careful* (double fraction of the cuvées, clear wines in small thermoregulated stainless steel vats at low temperature, cold settling, vinification at low temperature, minimum pumping)



SUMMARY OF SENSORY EXPRESSIONS

Eye: luminous and slightly golden robe with old gold reflections.

Nose: the first nose expresses a beautiful maturity of candied fruit, acacia honey with some notes of brandy which gives it an airy side. We quickly visualize a very ripe pear and some kirsch cherries. By letting the champagne open, more gourmand notes appear, such as almond paste or dried flowers.

Mouth: creamy and acidulous with a nice roundness, we find the greedy side with the almond paste and the rum baba. The finish is long with notes of orange and candied citrus.

Food and wine pairing: dare to serve this wine on a platter of mature cheeses or on a chocolate fondant with orange zest.

TECHNICAL INFORMATION

Cru: Barbonne-Fayel
Chardonnay: 60 %
Pinot Noir: 40 %
Reserve wines: 40 %
Malolactic fermentation: 100 %
Stainless steel tank: 100%
Dosage: Brut – 9 g/L
Ageing on laths: 48 months minimum

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AVAILABLE IN MAGNUM & JÉROBOAM

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,
DRINK IN MODERATION.

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