CHAMPAGNE M•MARCOULT

VIGNERON DE TERROIR À BARBONNE-FAYEL

LES HISTORIQUES

TRADITION BRUT 60/40

CHARDONNAY PINOT NOIR

This charming champagne is ideal to be enjoyed during your moments of conviviality. The perfect cuvée for simple pleasures...

A historic cuvée of the domain, this champagne for the general public, gourmand, flattering and light, is *representative of our approach to winemaking*. For this cuvée, we practice a rigorous and careful vinification **with a double fraction of the cuvées** in order to obtain a better selection of the blends, but also to constitute our reserve wines and thus benefit from a more important panel during the blending.

The vinification is done in small stainless steel tanks **thermoregulated at low temperature**. We practice cold settling and low temperature vinification. we keep pumping to a minimum. Three quarters of the reserve wines are made from Chardonnay.



SUMMARY OF SENSORY EXPRESSIONS

Eye: nice golden color with a fine collar of bubbles

Nose: the first very fruity nose reveals a beautiful maturity, and lets foresee a beautiful sweetness. we find notes of citrus fruits, yellow peaches in syrup, orange, and honey, but also more subtle notes of hazelnut, almond and jasmine.

Mouth: the mouth is harmonious, very balanced, light and greedy with aromas of white stone fruits and pear in syrup. A beautiful finish with a hint of lime ensures a long finish.

Food and wine pairing: it is a charming wine with a beautiful coherence, ideal to accompany your various moments of conviviality. Ideal for aperitifs and cocktails.

TECHNICAL INFORMATIONS

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: 24 months minimum

AVAILABLE IN HALF BOTTLE

