

# CHAMPAGNE M-MARCOULT



VIGNERON DE TERROIR  
À BARBONNE-FAYEL

## LES PARCELLAIRES

### CARABINS

#### *Blanc de Noirs Single plot cuvée*

BRUT NATURE — VINIFIED AND AGED IN ACACIA BARRELS

*A surprising, rich, silky and well-balanced cuvée, ideal for gastronomes who like to discover new things. With its notes of candied fruit, acacia flower and honey, it will easily find its place alongside a salmon gravelax or a Thaï cuisine.*

This exceptional, rich, balanced and **subtle Blanc de Noirs** has benefited from the highest care of the House. From a single plot called *Les Carabins* and planted in 1974, it combines ideal conditions with a south-east exposure and a chalky subsoil covered with 20 to 30 cm of topsoil, ideal for growing pinot noir.

This **100% Pinot Noir cuvée** has benefited from the highest care of vinification and is *elaborated exclusively from the hearts of the cuvées selected at the time of pressing*. These are all tasted and then filled into acacia barrels the next day. The fermentation is done under wood - thanks to indigenous yeasts - as well as **the ageing which is done exclusively in acacia barrels**.

The wood 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 stirring is done by hand.

## SUMMARY OF SENSORY EXPRESSIONS

**Eye:** when served, we discover a subtle yellow gold color, with some copper and rose gold reflections, typical of pinot noir.

**Nose:** a first nose is powerful with a lot of delicacy and elegance revealing fruity and floral aromas. Notes of candied fruit, rose, acacia flower, honey, orange peel, grapefruit and pepper come together.

**Mouth:** the attack is brilliant, then we discover an ample, powerful and tender mouth with a silky fruit and a great smoothness. The bubbles are delicate and the citrus side gives strength and life to the wine. The spicy, roasted relief and the integrated wood of this vintage give it a lot of personality. The acacia sublimates a delicate and elegant pinot noir, revealing notes of ginger and lemongrass. The end of mouth offers a good acidulous length, very textured with a sensation of fruit paste, liquorice, candied citrus fruits.

**Food and wine pairing:** this very rich and balanced cuvée will be a good ally for gastronomes. You can marry it with gravlax salmon, caramelized sweetbreads or various game birds. Thaï cuisine will also go wonderfully well with this surprising wine.

## TECHNICAL INFORMATION

Cru: Barbonne-Fayel  
Pinot Noir: 100 %  
Pruning: Chablis  
Plot of land: les Carabins  
Reserve wines: 50 %  
Malolactic fermentation: 70 %  
Acacia barrel: 100 %  
Dosage : Brut nature < 3 g/L  
Ageing on laths: 36 months minimum

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+33 3 26 80 20 19

12 route de Queudes, 51120 Barbonne-Fayel

contact@marcoult.com

🌐 [www.marcoult.com](http://www.marcoult.com) @champagne\_marcoult 📱 [champagnemarcoult](https://www.instagram.com/champagnemarcoult)



ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,  
DRINK IN MODERATION.

Graphic design **vrai studio** (Instagram: @vrai.studio.paris) Photography by **Camille Gabarra** (Instagram: @camillegabarra)