

# CHAMPAGNE M-MARCOULT



VIGNERON DE TERROIR  
À BARBONNE-FAYEL

## LES BISTRONOMIQUES

### HESTIA EXTRA BRUT 60/40

*Assembly of wines selected for their structure and deliciousness. A mature Champagne for tasting, warm, ample, and generous, perfect for an aperitif by the fireside or with a warm Mont d'Or cheese.*

*Hestia, Greek goddess of the sacred fire and hearth. She presides over festive meals. Hestia is a generous blend with a wide aromatic palette, full of deliciousness and enhanced by a carefully adjusted low dosage. The 40% Pinot Noir brings a fruity structure, balanced by the Chardonnay which adds subtlety and finesse. The extended aging this blend has benefited from makes it complex, delicious, structured, and reveals aromas of almond and dried fruit.*

*It's the ideal blend for fireside aperitifs, to accompany a fish in sauce, or a warm Mont d'Or cheese.*



## SUMMARY OF SENSORY EXPRESSIONS

**Eye:** a deep robe with brightness and beautiful golden reflections.

**Nose:** the first nose expresses the freshness of Chardonnay and the deliciousness of Pinot Noir. The nose is open and intense. It remains very indulgent throughout the tasting. In generous glasses, it then evolves towards more candied fruits, very ripe pear, dried fruits, and roasted almonds.

**Mouth:** the palate is generous with a rich attack, offering indulgent flavors of black fruits and almond paste. The wine's texture brings a lot of balance and accompanies the effervescence until its salty final note.

**Food and wine pairings:** a mixed appetizer platter (cheese/charcuterie), a fish in sauce, a long winter evening by the fireside.

## TECHNICAL INFORMATION

Grape Variety: 60% Chardonnay, 40% Pinot Noir  
Terroir: Barbonne-Fayel  
Vinification: Stainless steel tank and large oak cask (foudre)  
Aging on lees: Minimum of 36 months  
Reserve wines: 50%  
Malolactic fermentation (MLF): 100%  
Dosage: Extra-Brut – 5 g/L  
Serving temperature: 11–13°C  
Tasting glass: Generous wine glass

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ALSO AVAILABLE IN MAGNUM

CHAMPAGNE M-MARCOULT

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,  
DRINK IN MODERATION

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