

CHAMPAGNE M-MARCOULT



LES BISTRONOMIQUES

ORÉE BRUT NATURE 80/20

Crafted from wines selected for their fresh and crystalline profile, it's a light blend with a strong personality, combining freshness, creaminess, and finesse. Perfect for pairing with oysters, shellfish, and summer meals.

Orée, as its name suggests, is a *cuvée* of remarkable freshness with notes of fresh citrus highlighted by zero dosage. Made from a blend of 80% Chardonnay, vinified with partial malolactic fermentation for liveliness and aromatic complexity, combined with 30% Pinot Noir for structure and body. This precise and airy blend has a strong personality, making it perfect for long summer aperitifs.



SUMMARY OF SENSORY EXPRESSIONS

Eye: a very light robe with slight golden reflections. The bubble is fine and delicate.

Nose: the first nose is expressive, very straightforward, and intense. As it opens up, this blend reveals plenty of depth and subtlety with aromas of fresh citrus, lime, and verbenas. In generous glasses, the aromas then evolve towards notes of white flowers.

Mouth: the palate is airy with a refreshing, juicy attack dominated by flavors of fresh citrus and zest. The freshness structures the palate and carries the wine to a long, salivating finish.

Food and wine pairings: a fresh, aromatic, and expressive blend that will perfectly accompany your summer aperitifs and meals, including shellfish, grilled white meats, or fish and summer vegetables on the grill.

TECHNICAL INFORMATION

Grape Variety: 80% Chardonnay, 20% Pinot Noir
Terroir: Barbonne-Fayel
Vinification: Stainless steel tank
Aging on lees: Minimum of 30 months
Reserve wines: 50%
Malolactic fermentation (MLF): Partial
Dosage: Brut Nature < 3 g/L
Serving temperature: 11–13°C
Tasting glass: Generous wine glass

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,
DRINK IN MODERATION

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