CHAMPAGNE

M-MARCOULT



VIGNERON DE TERROIR À BARRONNE-FAYEL

LES BISTRONOMIQUES

B. DE BARBONNE

EXTRA BRUT

A cuvée crafted exclusively from Chardonnays grown in our vineyards of Barbonne-Fayel. It faithfully reflects the identity of our terroir. This Champagne offers delicate salinity, precise, generous, and well-structured, making it a perfect pairing with a refreshing ceviche or a scallop carpaccio.

Blanc de Barbonne. This cuvée embodies the purity of the terroir and the harmony found at the very heart of the village where our estate was born. Its terroir of origin imparts both tension and precision. Crafted with an Extra-Brut dosage to preserve the authenticity of its expression, this wine stands out for its vibrant freshness and a mineral finish that borders on the marine



SUMMARY OF SENSORY EXPRESSIONS

Eye: a luminous robe with intense golden reflections.

Nose: expressive and generous, marked by ripe citrus aromas elevated by a delicate pastry note. Subtle hints of white flowers and jasmine bring a touch of elegance.

Mouth: the attack is broad and flavorful. The palate is crisp and enlivened by beautiful mineral freshness, supported by fine, creamy bubbles. The finish is long and saline, extending the pleasure with finesse.

Food and wine pairings: crystalline and fresh Champagne, ideal for enhancing pure moments focused on the essential, a briny aperitif or a shared experience through the seasons.

TECHNICAL INFORMATIONS

Grape Variety: 100% Chardonnay Terroir: 100% Barbonne-Favel Vinification: Stainless steel tank Aging on lees: Minimum of 30 months

Reserve wines: 50%

Malolactic fermentation (MLF): 100%

Dosage: Extra-Brut - <3 g/L Serving temperature: 11–13°C Tasting glass: Generous wine glass

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