

CUVÉE COMTE DE MARNE GRAND CRU VINTAGE 2015

75 cl

Also available as 150 cl.

BLEND

72,5%

Chardonnay
Grand Cru

27,5%

Pinot Noir
Grand Cru

From the first presses, the 2015 Cuvée Comte de Marne is a blend of 72.5% Chardonnay Grand Cru from the Côtes des Blancs "Avize, Chouilly, Cramant" and 27.5% Pinot Noir Grand Cru from the Montagne de Reims "Ambonnay, Bouzy, Louvois".

A blend of 100% grapes from the 2015 harvest.

Limited edition of 7,500 bottles and 1,250 magnums.

VINIFICATION

Vinification in temperature-controlled stainless steel tanks.

Slow alcoholic fermentation at low temperature.

Complete malolactic fermentation.

Low dosage of 6 g/L to preserve the purity, complexity and subtlety of the vintage.

AGEING

Aged in our cellars at a constant temperature of 12°C for 60 months.

TASTING NOTES

The 2015 vintage reveals an aromatic richness, perfect balance and great finesse. The dominant Chardonnay blend gives a precise evolution on the palate and a perfect balance between freshness and minerality. The taste is pleasant, with floral notes, light citrus and almond blossom, and a finish that reveals a beautiful minerality and salinity.

PERFECT PAIRINGS

This cuvée is the perfect champagne to accompany the finest dishes, such as poularde de Bresse with morel mushrooms, guinea fowl supreme with foie gras or truffle risotto.

