

CHAMPAGNE



Marie - Le Brun

CHAMPAGNE MARIE LE BRUN

BRUT PREMIER CRU BLANC DE BLANCS

PRODUCTION AREA

Marie Le Brun is a small Recoltant Manipulant from Cuis. Its prized production of Blanc de Blancs carries the important Premier Cru classification and tells of the close link between the chardonnay and the terroir in which it is born. Vinification is carried out in their cellars in full respect of the champenoise tradition.

THE GRAPE

Grape variety: 100 % Chardonnay

IN THE VINEYARD

The vineyards extend over 4 hectares between the commune of Cuis (1er Cru) and Cramant (Grand Cru).

IN THE CELLAR

Aging: at least 3 years on yeasts

THE WINE

Colour: golden yellow colour with slight greenish highlights. The fine, delicate perlage gently evaporates, leaving a creamy impression.

Nose: broad and complex with nuances of hazelnut, anise and liquorice.

Mouthfeel: the tertiary aromas reveal a mineral note offset, only in the finish, by a fresh fruity sensation.

