CHAMPAGNE

M-MARCOULT



VIGNERON DE TERROIR À BARRONNE-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 INFORMATIONS

Cru: 100% Barbonne-Fayel

Chardonnay: 60% Pinot Noir: 40% Reserve wine: 50%

Malolactic fermentation: 100% Stainless steel tank: 100% Dosage: Extra Brut — 6 g/L

Aeging on laths: Minimum of 36 months

AVAILABLE IN MAGNUM SIZE



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