# CHAMPAGNE **M·MARCOULT**

VIGNERON DE TERROIR À BARBONNE-FAYEL

# 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 a brut nature 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 verbena. 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 citrus 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 INFORMATIONS**

Cru: 100% Barbonne-Fayel Chardonnay: 80% Pinot Noir: 20% Reserve wine: 50% Malolactic fermentation: partielle Stainless steel tank:: 100% Dosage: Brut nature inf. à 3 g/L Aeging on laths: Minimum of 30 months

AVAILABLE IN MAGNUM SIZE

