



Champagne A.J. De Margerie **BRUT NON VINTAGE - GRAND CRU**



The Domain :

Champagne A.J. DE MARGERIE is produced within the Georges Vesselle Estate, at the foot of the Mountain of Reims in the quaint village of Bouzy. The 18-hectare vineyard located around Bouzy enjoys good exposure allowing slow and full ripening of grapes. All De Margerie Champagnes boast Grand Cru appellation, a top quality accolade much sought-after in Champagne. The king grape varietal here is Pinot Noir ! It is renowned for its fruity character, finesse and elegance.

Soil : Clay, chalky.

Grapes varieties : 90% Pinot Noir and 10% Chardonnay.

Average age of vineyards : 15 years.

Vinification : Traditional elaboration of Non Vintage Brut Champagne, blend of 2 to 3 years.

Character : A Champagne with a golden colour, adorned with fine bubbles and combining Chardonnay's freshness with the fruity aromas of Pinot Noir. A perfect harmony of finesse and power.

Ageing: We suggest you drink this Champagne right now so as to fully enjoy its liveliness and minerality.

Matching Wine and Dish : Must be served between 7 and 9° C. A perfect Cuvée for aperitifs or to go with your meals.



SARL DIFFUSION GEORGES VESSELLE

16 Rue des Postes - 51150 Bouzy - FRANCE - Téléphone : 03.26.57.00.15 - Fax : 03.26.57.09.20

Email : contact@champagne-vesselle.fr - Site internet : www.champagne-demargerie.fr