



Champagne A.J. De Margerie

BRUT VINTAGE 2018 - GRAND CRU

- **GRAPE VARIETY** : 90% Pinot Noir - 10% Chardonnay
- **DOSAGE** : 5 gr/l
- **BOTTLING** : Bottle (750 ml)

CHARACTERISTICS

Champagne A.J. DE MARGERIE is produced within the Domain Georges Vesselle, at the foot of the Mountain of Reims. The 18-hectares 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.

TASTING NOTES

This Champagne reveals scents of fresh fruit on the nose (apple, pear, nectarine) and notes of dried fruits (almond, cashew). On the palate, aromas of honey, apricot jam, candied mangoes and hazelnut intermingle.

OUR ADVICES

This vintage can preserve its sharpness and all its aromas even some years in cellar. To be enjoyed as an aperitif, with a veal filet mignon or a turbo fillet. Should be served between 7 and 9°C.

