



Champagne A.J. De Margerie

BRUT ROSE - 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 : A blend of different years to which is added 12 to 15% Bouzy Rouge.

Character : A very fruity Champagne, the result of a subtle blend of Champagne and red Bouzy. This Rosé Brut is a favourite with ladies thanks to its freshness and elegance.

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

Matching Wine and Dish : Must be served between 7 and 9° C. This Cuvée will grace your aperitifs, starters (salmon) or desserts (fresh red fruits).



SARL DIFFUSION GEORGES VESSELLE

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