

  
CHAMPAGNE  
**MARÉCHAL  
BONNARD**  
*Parole Paysanne*

*A-propos de Cerris*  
**PREMIER CRU - BRUT**

*This wine combines self-assurance of a Premier Cru terroir and subtle relevance of the oak and shows all its pertinence. The delicate woody smell melts into a lively and spicy balance, rich and complex. This is a Champagne that will be appreciated by enlightened lovers and by those who want to find originality.*

**BLENDING**

40% CHARDONNAY - 40% PINOT NOIR - 20% MEUNIER  
100% THE WINES OF THE YEAR - 100% FIRST PRESSING  
MATURATION MADE IN OAK BARRELS DURING 12 MONTHS  
60 MONTHS OF AGEING AT LEAST  
MALOLACTIC FERMENTATION MADE IN A STAINLESS-STEEL VAT

In the glass, this cuvée already shows its particularity. Its character appears in an instant with notes of liquorice even lightly peaty. Candied fruits, vanilla and almond make the olfactory setting so specific. Dried fruits and spices are gradually added to the whole.

Greedier, the mouth opens up in a woody expression totally melt and integrated into the wine. The texture is fleshy with a beautiful spicy structure that brings aromas of leather. This wine is always lively despite its age.

**WINE AND FOOD PAIRING**

- Lamb tagine.
- Confit of duck.
- Comté cheese matured during 40 months.
- Old Mimolette cheese.

**DOSAGE**

Brut - 3g/l

**AVAILABLE IN**

Ocarina Bottle (75cl)



16 RUE DE LA VIGNE DU ROY - 51 390 - VRIGNY - FRANCE

+33 (0)3 26 03 60 22   [contact@marechal-bonnard.com](mailto:contact@marechal-bonnard.com)

[WWW.MARECHAL-BONNARD.COM](http://WWW.MARECHAL-BONNARD.COM)

