

  
CHAMPAGNE  
**MARÉCHAL  
BONNARD**  
*Parole Paysanne*

*La voie de mes Pères*  
PREMIER CRU - BRUT

*As a tribute to our forefathers and to their work in the vines, this Champagne is the illustration of the path that Philippe and Delphine are following: start with our heritage and make our own way. This cuvée made only with Meunier, as a rare grape variety in la Montagne de Reims, shows a beautiful plenitude and a nice complexity.*

**BLENDING**

**100% MEUNIER**  
100% WINES OF THE YEAR - 100% FIRST PRESSING  
MALOLACTIC FERMENTATION MADE IN A STAINLESS-STEEL VAT  
30 MONTHS OF AGEING

Immediately perceptible in the nose, notes of spices, praline and nuts give some richness to this wine. Its complexity mixes the typical universe of the Meunier with yellow fruits and dried fruits with the more surprising world of candied lemon, plum and fig.

This soft Champagne is easy to taste, with notes of toffee apple, candy cane and candied fruits. The orange blossom and stewed fruits give it a generous and complex style, peculiar to the ageing of the wine. The whole is rather atypical but remains pleasantly light.

**WINE AND FOOD PAIRING**

- White fish with curry sauce.
- Spare ribs.
- White or yellow fruits salad.

**DOSAGES**

Brut - 8g/l

**AVAILABLE IN**

Champagne 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)

