


CHAMPAGNE
**MARÉCHAL
BONNARD**
Parole Paysanne

Légendes d'Ici
PREMIER CRU - BRUT

This cuvée tells the story about the secular legends of small Champagne villages, stories of the vineyard that have been told over the centuries orally and in which reality and fiction sometimes are mixed.

This is the story of Vriigny terroir and of our know-how. The three grape varieties of this Champagne reveal a beautiful balanced purity to make a universal and generous wine.

BLENDING

73% MEUNIER - 17% CHARDONNAY - 10% PINOT NOIR
60% WINES OF THE YEAR - 40% RESERVE WINES
100% FIRST PRESSING
MALOLACTIC FERMENTATION MADE IN A STAINLESS-STEEL VAT
36 MONTHS OF AGEING

The nose is characterized by its elegance and delicacy, with aromas of brioche, biscuit or even meringue and notes of orange blossom and lemon grass. White fruits bring an olfactory universe both gourmand and greedy. This fresh and delicate universe does not lack complexity and reveals fragrances of honey and exotic fruits.

The entry is clean and the structure is plain. The wine is enjoyable and, in a second time, it brings some complexity expressed by shades of honey and dried fruits. The finish gives predominance to citrus fruits and to noble and delicate bitterness, almost greedy.

WINE AND FOOD PAIRING

- Plancha-grilled white fish with lemon beurre-blanc sauce.
- Quiche lorraine.
- Flaky pastry with goat cheese.

DOSAGES

Brut - 8g/l

AVAILABLE IN

Champagne Bottle (75cl)
Magnum (150cl)
Half-bottle (37,5cl)



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