


CHAMPAGNE
D&P
BONNARD
Parole Paysanne

Les Longues Roies Sud
LE MESNIL-SUR-OGER GRAND CRU - VINTAGE

During a very dry summer, a farmer was digging a furrow to drive the water of the river to his lands. There were many obstacles to slow him but two fellows decided to help him.

They passed through all of the pitfalls and completed the furrow and the harvests had been saved.

Pooling strengths and sharing knowledge open the way.

LOCALITY: LES LONGUES ROIES SUD - LE MESNIL-SUR-OGER

Downhill to the South of the vineyard, on a wide chalky dome, North-East facing. Very pure chalk, iodised and marine, very clean and expressive, showing and concentrated.

BLENDING

100% CHARDONNAY
OLD VINES (70 YEARS OLD) IN MASS SELECTION - VINTAGE 2014
MALOLACTIC FERMENTATION - NO FILTRATION, NO FINING
WORK UNDER WOOD

The first nose brings you to the sea, with pure and clean notes of iodine, soft and rocky chalk, sea-sprays and fleur de sel. The Champagne aeration allows to appreciate notes of fresh grape, Carensac liquorice, acacia flowers and aniseed herbs.

In the palate, the wine shows a very pure chalky minerality that brings cleanness, iodised salinity and lastingness to the palate. An integrated fresh lemon acidity is highlighted by a woody character perfectly polished. You will experience a moment outside of time where the palate becomes iodised with an elegance simply awoken by some woody bitterness. This Champagne fully reveals its terroir and reminds us of the presence of the sea in the region 70 million years ago.

WINE AND FOOD PAIRING

- Scallop carpaccio and fleur de sel.
- Meagre tartar, shiso and borage flowers.
- Sea bream and scallop tartar, lemon and coriander .

DOSAGES

Dosage from 0 to 1g/L

FLACONNAGE

Aubade Bottle (75 cl)



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