

Marc
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C H A M P A G N E



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CUVÉE MARIE-NELLY
BRUT (AVAILABLE IN DEMI-SEC)

70% pinot noir 25% chardonnay 5% pinot meunier

Geographic location : Côte des Bar – Sarce Valley - Avirey-Lingey

Soil type : clay-limestone, kimmeridgian

Culture mode : HEV, organic fertilization

Size in single guyot - cordon of Royat and Chablis
Manual harvesting and sorting

Exposure : South-facing slopes for Pinot noir and Pinot meunier
Plateaus for Chardonnay and Pinot noir

Age of vines : 25 years

Winemaking : Malolactic fermentation

Ageing in stainless-steel tanks
Bottled on the estate
24 months ageing in the cellar

Dosage : Brut - 10 g/L
Demi-sec - 32 g/L

Packaging : Bottle « champagne » 75 cl (or 37,5 cl / 1 L / 3 L)
Kraft box of 6 bottles

Serving tips : to be tasted cold but not from the freezer, between 8° and 10° C

As well as an aperitif this Champagne may also accompany roast chicken or andouillette de Troyes AAAAA.

The robe is pale yellow with white gold reflections. The nose is complex and expressive with notes of white fruits, medlar, yellow fruits, plum and mirabelle. Afterwards appear a few notes of fading flowers. The attack on the palate is pleasant with a nice vinosity. The bubbles caress the mouth. The fruits found in the nose are made crunchy by the pinot noir. There are slight notes of liquorice in the finish.

ALCOHOL ABUSE IS BAD FOR YOUR HEALTH, PLEASE CONSUME IN MODERATION

