

Marc HENNEQUIÈRE CHAMPAGNE



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CUVÉE CHARDONNAY

BRUT PARCELLAR SELECTION

100 % chardonnay

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

Soil type : clay-limestone, kimmeridgian

Culture mode : HEV, organic fertilization

Size Chablis

Manual harvesting and sorting

Exposure : Plateaus

Age of vines : 22 years

Winemaking : Malolactic fermentation

Ageing in stainless-steel tanks

Bottled on the estate

24 months ageing in the cellar

Dosage : Brut - 6 g/L

Packaging : Bottle « grand cru antique » 75 cl

Kraft box of 6 bottles

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

A delicious Champagne to be enjoyed as an aperitif or with oysters or a grilled fish.

Pretty pale-yellow robe. The nose is fine with delicate notes of white flowers and citrus. The attack in the mouth is frank and delicate. On the palate there are notes of yellow fruits, mirabelle and peach. The finish is long with final notes of citrus.

