

M

CHAMPAGNE

Mademoiselle Marg' O

Vintage 2018

Solar Vintage

2018 will be remembered for its qualitative and quantitative generosity. A generous harvest, a climate that broke all records and an exceptional maturity due to its precocity and its characteristics. The omnipresence of the sun during the harvest contributes to maintaining an impeccable health status. All the criteria were met for 2018 to be an exceptional vintage.

Tasting side: A Champagne bursting with freshness with aromas of peach, verbena, liquorice and bergamot. The palate is very fine, tangy, revealing the aromatic expression of notes of citrus, peony, blood orange and grapefruit.

∞

- **Grape varieties:** 70% Chardonnay 30 % Pinot Noir.
- **Year:** 2018.
- **Vinification:** juices from cuvée only. Fermentations in thermoregulated stainless steel vats.
- **Dosage:** Extra Brut
- **Wine & foods pairings:**
 - Shellfish.
 - Scallop carpaccio with pink berries.
 - John Dory tartare with grapefruit and verbena, black sesame tile.
 - Sole fillets with citrus butter and leek and fennel fondue.
- **Serving temperature:** 8-10°C.

Tarif sur simple demande

CONTACT

Mail: champagne@mademoisellemargo.fr

Tél: +336 82 31 71 40

www.champagne-mademoiselle-margo.fr

