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CHAMPAGNE

Mademoiselle Marg' O



Pure Blanc de Blancs Lieu-dit « La Violette »

This signature cuvée is a reflection of our know-how. It is the result of a parcel of land «la Violette», a Chardonnay grape variety and a well-mastered technical itinerary that leads to a unique cuvée.

Vinifying each parcel separately create an elegant Champagne, with an incredible finesse, a unique typicity combining floral and citrus notes. In the first impression on the palate, we can have a good length, minerality, finesse and tension.

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- Grape variety : 100% Chardonnay.
- Vinification : vinifying each parcel separately, lieu-dit « la Violette ». Fermentations in thermoregulated stainless steel vats.
- Ageing : 36 months in cellar
- Dosage : brut 9 g/L.
- Wine & foods pairings :
 - Serve as an aperitif.
 - Enjoy with a sea cuisine, iodized, accompanied by all kinds of fish, sushis, sashimis, shrimp, prawns, lobsters, grilled lobsters.
 - Poached turbot, cream of shells, mashed potatoes *à la belle de Fontenay*, salmon roes.
 - grilled veal, candied potatoes *rattes du Touquet*, mushroom *sabayon*.
 - *Oeuf parfait*, haddock potatoes and saffron.
- Serving temperature: 8-10°C.