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CHAMPAGNE

Mademoiselle Marg' O

Vintage 2015



Like suspended moments, our Vintage Champagnes reflect a year and a unique terroir. They are made with respect, passion, and humility. The exceptional quality of the harvest and the long aging in the cellar allow the bottles to evolve gently towards a harmonious maturity. Fed by waiting time, these vintage Champagnes are powerful and delicate wines whose bouquet reveals a complete and complex range of flavours.

At the tasting, this Champagne reveals a spicy dimension carried by the dried fruits. Notes of pastries come alive around citrus fruits and give it character and depth. The chiseled and complete palate of wine create a nice balance between power and tension.

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- Grape variety: 70% Chardonnay 30 % Pinot Noir.
- Year: 2015.
- Vinification: juices from cuvées only. Fermentations in thermoregulated stainless steel vats.
- Ageing: 84 months in the cellar.
- Dosage: brut 9 g/L.
- Wine & foods pairings:
 - Tournedos de sandre, vegetable confit with Champagne sauce - Vervain roasted poultry supreme, forgotten vegetables risotto with yellow carrots.
 - Fried foie gras, peach, verbena rhubarb.
 - Duo of ripened cheeses, curly salad with walnut oil.
- Serving temperature: 8-10°C.