

*Les Marquises*

10 rue Colet 51360 VERZENAY

Tel: + 33 (0)6 83 05 43 90

Mail: vignon.marquises@orange.fr

CHAMPAGNE  
VIGNON PÈRE & FILS



GRAND CRU VERZENAY

*Champagne Blanc de Noirs Grand Cru Verzenay  
Brut 0 "Les Espérances" 2021*



**Grape variety:** 100% Pinot Noir.

**Vintage:** 2021 vintage.

**Production:** Approximately 1,000 bottles per year maximum.

**Dosage:** No dosage! Brut 0.

**Origin:** Selection from an old vineyard planted in 1960-1961 on chalk soil with belemnites.

**Production:** Single parcel planted in 1960/61, aged in Verzenay oak barrels with natural yeasts. Unfortified wine, aged on lees.

**Production:** Single parcel planted in 1960/61, aged in Verzenay oak barrels using natural yeasts. Unchaptalized wine, aged on lees for 9 months with bâtonnage, without fining or filtration. If winter conditions allow, natural cold stabilization. No malolactic fermentation.

Wine aged in the purest Champagne tradition.

**Tasting notes :** *“Power, chalk and elegance”!*

Open nose of sweet spices, blood orange, English candy, and candied lemon, evoking minerality.

The palate combines power and elegance! Framed by a chalky minerality, with aromas of blood orange and small red fruits, it then moves on to candied lemon, with a beautiful bitterness, ending the tasting on this powerful note.

Pair with meat (honey-glazed pork ribs), spices (tajine, tian), or Asian cuisine (ramen).

**Gilbert & Gaillard Double Gold Medal 2026**

