

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 Brut Grand Cru "Les Marquises"

Blend:

70% Pinot Noir

30% Chardonnay

Vintages: 60% base wine from 2022, 40% from previous years aged in barrels each summer.

Production: 10,400 bottles.

Dosage: 2.5 g/l natural sugar and 0.5 g/l traditional liqueur.

Origin: From vineyards with an average age of over 40 years in the Grand Cru terroirs of Verzenay and Verzy.

Production: Wine made with natural yeasts, no chaptalization. 55% produced in enameled and stainless steel vats, the rest aged in oak barrels, some of which come from family forests. Old wines are transferred to barrels every summer. No fining, filtration, or cold stabilization.

Tasting notes :

"A real treat!"

Beautiful light gold color. Very open nose of exotic fruits such as pineapple, white peach, and/or apricot.

The palate is smooth, rich, and full-bodied! Notes of ripe fruit and small red berries such as blackberries and strawberries. A broad, full, powerful palate, typical of Verzenay wines and our style!

An elegant, smooth finish on these fruits, pure delight!

A Champagne that is meant to be indulgent, ideal as an aperitif, with delicatessen, or with lightly sweetened desserts.



Gilbert & Gaillard Gold Medal 2026

