

*Les Marquises*

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CHAMPAGNE

VIGNON PÈRE & FILS



GRAND CRU VERZENAY

# *Champagne Extra-Brut Grand Cru "Les Marquises"*

**Blend:**

70% Pinot Noir

30% Chardonnay

**Vintages:** 60% base wine from 2020, 40% from previous years aged in barrels each summer.

**Production:** 1,000 bottles.

**Dosage:** 2 g/l of traditional liqueur.

**Origin:** From vineyards with an average age of over 40 years, located 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:** **"Resilience"!**

Beautiful light gold color. Very open nose of red and white fruits, centered around strawberry and apple.

A broad, concentrated palate, full of ripe red fruits. A beautiful evolution in this vinous Champagne, with a hint of minerality on the finish that demonstrates the wine's beautiful and slow maturation!

A Champagne for connoisseurs, to be paired with hot oysters with Parmesan, for example!



**Release in October 2025**