

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 Extra-Brut Grand Cru *" Réserve des Marquises 2019 "*

Blend:

65% Pinot Noir

35% Chardonnay

Vintage: 2019 vintage.

Production: approximately 3,500 bottles per year.

Dosage: 4 g/l, natural!

Origin: A rigorous selection of the best parcels and oldest vines in the Verzenay (90%) and Verzy Grand Cru areas allows us to obtain a beautiful expression of our terroir each year.

Production: Indigenous yeasts only, without chaptalization. Aged in oak barrels for 9 months with regular stirring of the fine lees, each plot separately. No fining, no filtration, no cold stabilization. The wine is made in accordance with the purest Champagne tradition.

Tasting notes : "The annual expression of a great terroir"!

A wine that is still young, dense, compact and vinous, combining the power of Verzenay with elegance.

A nose of white fruits and citrus, with Chardonnay taking the lead with white peach and apricot.

Complex and full on the palate, with chewiness, a host of red berries and a mineral, chalky finish. A beautiful finish with minerality, quinine, blood orange, and a hint of salinity.

A wine for wine lovers and gourmets, to be paired with crispy toast with foie gras and apricot zest, stuffed capon, white meat, or sea fish!

A champagne full of character!

Gilbert & Gaillard Double Gold Medal 2026

