

Les Marquises

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CHAMPAGNE

VIGNON PÈRE & FILS



GRAND CRU VERZENAY

Champagne Grand Cru

"Vol au vent" 2018

Tribute to Auguste Escoffier

Blend:

65% Pinot Noir

35% Chardonnay

Vintage: 2018 vintage.

Dosage: 4.25 g/l, traditional liqueur d'expédition.

Origin: A rigorous selection of the best parcels and the oldest vines from the Verzenay (95%) and Verzy Grand Cru estates. A beautiful expression of our terroir.

Production: Indigenous yeasts only, without chaptalization. Aged in oak barrels from the family forest in Verzenay! With regular riddling of the fine lees, each parcel separately. No fining, no filtration, no cold stabilization. Wine made according to the oldest and purest tradition of the Champagne region.

Tasting notes : A truly great wine for fine dining! "Michel Bettane"

A sunny vintage, full of fruit! Pale gold color. Concentrated and inviting nose, opening with aromas of pear, red berries, and a touch of sweet spices. The palate is full-bodied, structured and powerful. Red berries, nectarine, white peach, a slight salinity and a long finish, with minerality and a chalky finish.

Enjoy with white meats, poultry, woodcock, quail, pheasant, spicy fish (sea bass with ginger and lemon), strong cheeses...

A champagne full of character, ready for creative and inspiring cuisine, in the spirit of Auguste Escoffier!



Mundus Vini Gold Medal 2024-2025
Berliner Wine Trophy Gold Medal 2025
Terre de Vins Gold Medal 2025
Gilbert & Gaillard Double Gold Medal 2026