

MARCEL PIERRE

Champagne Brut



VARIETALS	Chardonnay, Pinot Noir, Pinot Meunier
VINTAGE	NV
REGION	Épernay, Champagne, France
TECHNICAL DATA	Alcohol 12%
APPEARANCE	Straw colour with a fine bead.
NOSE	The nose is full of aromas of white flowers, citrus, green apples and creaminess.
PALATE	On the palate, the wine is light and crisp, with pleasant acidity and minerality. The finish is dry, long and smooth, with a hint of toastiness.
AGEING	As non-vintage, this Brut Champagne has a minimum aging requirement of 15 months on the lees.
PAIRING	Ideal for any occasion, from a very casual gathering to a special celebration. Perfect with seared scallops or fig and goat cheese crostini.
RATINGS	3.9 
ORDER CODE	FR0801