

CHAMPAGNE MARIE DE MOY

by G.H. Martel & Co.

Blanc de Blancs



VARIETALS	100% Chardonnay
VINTAGE	NV
REGION	Épernay, Champagne, France
TECHNICAL DATA	Alcohol 12%
APPEARANCE	It exhibits lively and energetic effervescence with a delicate and persistent mousse.
NOSE	On the nose, it delivers a bright, refreshing bouquet that balances vibrant citrus with elegant, autolytic complexity.
PALATE	Velvety, rounded, and creamy mouthfeel driven by an energetic yet fine stream of continuous bubbles, wrapping up with a clean, mouth-watering finish.
AGEING	This cuvée is aged in the cellar for at least 15 to 24 months before disgorgement.
PAIRING	This Blanc de Blancs style is incredibly versatile, acting as a palate cleanser for rich foods and a natural mirror for delicate dishes.
RATINGS	90pts WINEENTHUSIAST 4.1 VIVINO 
ORDER CODE	FR0902