

# CHAMPAGNE MARIE DE MOY

## by G.H. Martel & Co.

### Brut Rosé



|                |                                                                                                                                                       |
|----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------|
| VARIETALS      | Chardonnay, Pinot Noir and Pinot Meunier                                                                                                              |
| VINTAGE        | NV                                                                                                                                                    |
| REGION         | Épernay, Champagne, France                                                                                                                            |
| TECHNICAL DATA | Alcohol 12%                                                                                                                                           |
| APPEARANCE     | It exhibits lively and energetic effervescence with a delicate and persistent mousse.                                                                 |
| NOSE           | Bright floral notes dominate upfront, accompanied by a vibrant burst of cherry aromas.                                                                |
| PALATE         | Lively red fruit characteristics are complemented by stone fruits like peach. Crisp and refreshing, concluding with a light touch of spice.           |
| AGEING         | This non-vintage Brut Rosé undergoes a minimum maturation period of 15 months.                                                                        |
| PAIRING        | This Brut Rosé is highly versatile and serves as an excellent starter wine with cured meats, bruschetta, roasted red pepper and a variety of cheeses. |
| RATINGS        | 3.9<br>★★★★★<br>vivino                                           |
| ORDER CODE     | FR0903                                                                                                                                                |