CHAMPAGNE MARIE DE MOY
by G.H. Martel & Co.
Brut Grand Cru



VARIETALS	100% Chardonnay
VINTAGE	NV
REGION	Épernay, Champagne, France
TECHNICAL DATA	Alcohol 12%
APPEARANCE	Pale to medium lemon-gold hue with lively effervescence, and a persistent creaminess.
NOSE	Opens with vibrant green and yellow apple, lemon zest, white peach, apricot, layered over brioche, almond, and vanilla pastry.
PALATE	Medium-bodied and dry with crisp, mouth-watering acidity that carries baked orchard fruit, subtle biscuit notes, and wet-stone minerality into a long, clean finish.
AGEING	This cuvée is aged in the cellar for at least 15 to 24 months before disgorgement.
PAIRING	This crisp, brioche-laced Champagne pairs effortlessly with fresh oysters, buttered lobster or crab, herb-roasted chicken.
RATINGS	2024 Decanter World Wine Awards 96 Points 92pts JAMESSUCKLING.COM 4.2 ★★★★☆ VIVINO
ORDER CODE	FR0907