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



VARIETALS	70% Chardonnay, 30% Pinot Noir
VINTAGE	NV
REGION	Épernay, Champagne, France
TECHNICAL DATA	Alcohol 12%
APPEARANCE	Golden yellow with an elegant, soft and persistent mousse in the glass.
NOSE	Features prominent flavors of crisp green apple, Asian pear, white peach, and Meyer lemon, accented by white flower aromas.
PALATE	Offers subtle hints of toasted brioche, raw almond, and light spice without heavy yeastiness. Medium-bodied with vibrant, high acidity, and a clean mineral finish.
AGEING	This cuvée is aged in the cellar for at least 15 to 24 months before disgorgement.
PAIRING	Its mineral-driven tasting profile pairs naturally with fresh seafood, light poultry, and creamy cheeses.
RATINGS	4.0 ★★★★☆ VIVINO
ORDER CODE	FR0906