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



VARIETALS	Pinot Noir, Pinot Meunier, Chardonnay
VINTAGE	NV
REGION	Épernay, Champagne, France
TECHNICAL DATA	Alcohol 12%
APPEARANCE	Pale to soft golden yellow with a delicate, creamy, and persistent mousse in the glass.
NOSE	Aromas open with fresh orchard and citrus fruits, accented by hints of honeysuckle and lemon blossom.
PALATE	It is dry and medium-bodied with brisk, mouth-watering acidity and a velvety, creamy texture. The finish is clean, focused, and lingering with chalky minerality.
AGEING	This cuvée is aged in the cellar for at least 15 to 24 months before disgorgement.
PAIRING	The crisp acidity of this Brut style makes it a versatile aperitif. Also recommended with shellfish, crab, and lobster as ideal pairings.
RATINGS	4.1 VIVINO
ORDER CODE	FR0909