



# Marie Clugny

CHAMPAGNE

## BLANC DE BLANCS BRUT

**APPELLATION:** CHAMPAGNE AOC GRAND CRU

**VILLAGE:** COTE DE BLANCS: CHOUILLY/ CRAMANT/ OIRY/ Aÿ

**GRAPE VARIETY:** 100% CHARDONNAY

**VINTAGE :** 2020

**PERPETUAL RESERVE:** 20%

**DOSAGE :** 5 GR/L

**MALOLACTIC FERMENTATION:** YES

**DISGORGING:** 13/07/2023

CHARDONNAY NOURISHED BY THE SOIL OF COTE DE BLANC. CALCAREOUS SOIL.

### TASTING NOTES

**NOSE:** WHITE FLOWER NOTES (ACACIA, JASMINE, ORANGE BLOSSOM), CITRIC NOTES (GRAPEFRUIT, LEMON), APPLE AND PEAR. HINT OF MINERALS BOTH IN THE NOSE AND IN THE PALATE, DUE TO CALCAREOUS SOIL.

**PALATE:** LIGHT AND AIRY TASTE. BRIGHT AND REFRESHING WINE, ITS LIVELINESS PLEASANTLY AWAKENS THE PALATE AND THE TASTEBUDS. GREAT FINESSE AND MINERALITY.