Marie Clugny

CHAMPAGNE

# TRADITION BRUT

**APPELATION**: CHAMPAGNE AOC

**VILLAGE**: COTE DE BLANCS AND VALLEE DE LA MARNE

**GRAPE VARIETY**: 39% CHARDONNAY, 61% PINOT NOIR

**VINTAGE** : 2020

**PERPETUAL RESERVE**: 26%

**DOSAGE** : 6 GR/L

**MALOLACTIC FERMENTATION**: YES

**DISGORGING**: 13/07/2023

CHAMPAGNE FOR ALL OCCASIONS. A GREAT CLASSIC, AN ESSENTIAL. REPRESENTS THE TWO VARIETIES ON DIFFERENT TERROIR, COMPLEMENTING EACH OTHER.

TASTING NOTES

NOSE: WHITE FLOWER NOTES, PEAR AND APPLE. AROMA OF BRIOCHE WHICH REMINDS TO PASTRY FLAVORS SUCH AS CAKES, BRIOCHE AND BUTTER.

PALATE: THE PLEASANT AND WELL INTEGRATED ACIDITY OFFERS A SENSATION OF FRESHNESS. BALANCED ACIDITY, SWEETNESS AND BODY.