



CUVÉE GRAND ESPRIT

MARQUIS DE LA MYSTÉRIALE CHAMPAGNE

RICH AND COMPLEX YET FRESH, OUR CHAMPAGNE POSSESSES A BEAUTIFUL, INTRICATE AROMA OF TOASTED BREAD, ALMOND AND NOUGAT COMBINED WITH A FINE, PERSISTENT MOUSSE.



VARIETY 59% Chardonnay and 41% Pinot Noir.

REGION Champagne.

WINEMAKING Harvested by hand, the grapes are brought to the winery where they are pressed with a strict selection of juice. The first fermentation is completed at low temperature and controlled. The second fermentation occurs in bottle with a minimum of 15 months maturation on lees. The Champagne is disgorged and dosed with the final additives and sugar.

COLOUR Bright gold with fine bubbles.

NOSE Beautiful, complex aroma. Notes of toasted bread, ripe and dry fruit, almond, nougat.

PALATE A subtle combination of structure and freshness. Rich, tangy flavours of lemon, pear and brioche. The mousse is persistent and fine.

FOOD MATCHES Perfect as an aperitif with truffle omelette, scrambled eggs, nuts and lobster. Cheeses: Comté, Brie.

TECHNICAL ANALYSIS

Alcohol: 12.3%

Acidity: 6.3 g/L

pH: 3.09

Residual sugar: 12 g/L

Peak Drinking: Now – 2020

