



Champagne, Champagne Marc Chauvet, Selection, AOC Champagne, Effervescent Brut

AOC Champagne, Champagne, France

Champagne Marc Chauvet is based in Rilly la Montagne, in the heart of the Montagne de Reims. Classified as Premier Cru, it is one of the oldest wine-producing villages in Champagne.

Brother and sister Clotilde and Nicolas took over their parents and brought modernity to the winery. Nicolas takes care of the vineyard with particular attention and manual maintenance, and

Clotilde, enologist, elaborates the wines with passion and refines her blends.

PRESENTATION

The BRUT SELECTION is an ideal Champagne to begin to appreciate the Cuvées Millésimées. More corpulent and less fruity than the BRUT TRADITION, it is a wine of character with a good length in the mouth.

AGEING

Ageing on lees in bottle for 36 months.

VARIETALS

Pinot Noir, Chardonnay, Pinot meunier

AGEING POTENTIAL

Enjoy all year long

TASTING

Floral and mineral, lively wine, structure and powerful.





