



Champagne, Champagne Marc Chauvet, Brut Millesime, 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

Made only from high quality harvests, Bruts Millésimés are always champagnes of character that display complexity, fullness and length on the palate. Each vintage is unique and presents different characteristics depending on the year's climatic conditions, the blending and the oenologist's talent. You will appreciate all the aromatic richness as an aperitif.

WINEMAKING

Aged in bottle on lees for 6 years.

VARIETALS

Pinot Noir 53%, Chardonnay 47%

AGEING POTENTIAL

Enjoy all year long

TASTING

Elegant, notes of gingerbread, dry fruits, touch of brioche and mineral finish.





