



Marc Champenois

Marc Champenois, France

This Geographical Indication (IG) eau-de-vie is obtained by distilling de-stemmed grape marc, exclusively from the vineyards of Champagne. Expressive and generous, it owes its unique character to a perfect mastery of distillation and a very long aging in oak barrels.

PRESENTATION

It is on the impulse of his brother who cultivates the vineyard that Jean Goyard settles in Champagne in 1911. Originally from Burgundy, but from the Champagne region at heart, he saw the importance of developing all the resources of the vineyard and participating in the balance of the Champagne ecosystem. In 1911, the Champagne region was in crisis and the wine that could not find a buyer was dumped in the gutters. He then created the first artisanal distillery in Aÿ. He then travels through the vineyards and the countryside with his mobile still to distill his own wine, offering his services to all the winegrowers. We bring our co-products of wine making (grapevines, lees, wines of disgorgement) and take back the elaborated products resulting from the biggest distillery of Champagne.

SERVING

It exhales fresh, fruity and gourmet notes. Its refined and powerful taste makes it a perfect digestive and the ideal ingredient to awaken the character of sauces, flambé meats and flavour ice creams and sorbets.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 3 to 5 years, 5 to 10 years, 10 to 15 years, Over 15 years

TASTING

Particularly appreciated as a digestive, it can also be used in the composition of numerous cocktails.

