



CHAMPAGNE
Vollereaux

à Reims, près d'Épernay, Marne (France)

CUVÉE MARGUERITE
Vintage 2008

75 % chardonnay / 25 % Pinot Noir
Sugar content : 9 g/l - Aging time on lees : 6 ans

The tumultuous effervescence maintains an attractive string of bubbles. The robe is light yellow with golden reflections.

The nose is of great finesse. It reveals aromas of peach syrup, and very delicious aromas (salted butter caramels), to finally flourish towards floral (orange blossom) and bergamot.

The mouth is rich and full. After a round and generous introduction, this vintage wine 2008 keeps an incredible freshness.

The balance of the flavors and the elegance of the aromas confer to this vintage a very beautiful harmony.

As an aperitif, this Champagne can accompany crispy sesame seed crackers or a meal of whitefish.



www.champagne-vollereaux.fr

When Tradition Meets Excellence...