



# Cuvée Marguerite

Vintage 2011

The robe with green reflections is adorned with fine bubbles that lightly feed a thin collar of dazzling whiteness. These nuances suggest an elegant champagne with great finesse.

The first nose is part of that feeling. Aromas of lime are mixed with fine floral notes (honeysuckle and acacia) and white fruit (pear juice, white peach). They, all together, express a subtle mineral frame that gives full expression of elegance to this champagne.

The palate, enhanced by the effervescence, is fresh and soft. The vivacity balances the racy maturity of this 2011 vintage which is expressed through smoky and vanilla notes.

Our Cuvée Marguerite expresses elegance and great finesse.

Blend : 75% Chardonnay – 25% Pinot Noir

Aging time on lees : 7 years

Sugar Level : 9 g/l - Brut

## Scores & Medals

Gold Medal @ AWC Vienna Wine Challenge 2019

