

C H A M P A G N E
FOREST-MARIÉ

— À T R I G N Y —



BRUT TRADITION

BLENDING

**1/3 Chardonnay
1/3 Pinot Noir
1/3 Pinot Meunier with 58 % old wines**

The quality of this great classic Champagne depends on its sophisticated blend: 1/3 of the 3 grape varieties. A pale yellow color and yellow fruit flavors. A Champagne to be drunk at any time to share your best dishes. Best enjoyed as an aperitif.

TASTING COMMENTARY

A pale yellow color with amber highlights. Champagne lovers will discover a fine and complex nose. Fresh attack. The mouth develops flavors of peach and slightly honeyed pear. The finish is marked by a touch of freshness.

DOSAGE

8,5 g/L

Available in bottles, half bottles, magnums. Jeroboam on special order.

