

C H A M P A G N E
FOREST-MARIÉ

— À T R I G N Y —



SAINT-CRESPIN
EXTRA BRUT - PREMIER CRU

BLENDING

60 % Pinot Noir from the 2010 harvest
40 % Pinot Noir from the 2009 harvest

Saint Crispin – the patron saint of Ecueil's "Premier Cru" hillsides - gave its name to this 100% Pinot Noir mosaic. The harvested grapes come from plots called "Blanches Vignes", "Coupés", "Consins"... This cuvee was vinified in barrel and patiently aged on its lees during 5 years. This generous and round wine can be drunk all through the meal.

TASTING COMMENTARY

A golden color with amber highlights. A charming and elegant nose exhales a palette of yellow-fleshed fruit (plums and almonds fresh apricots). Lively attack. The frank mouth reveals a well-balanced wine with generous apricot notes. The finish is marked by notes of ripe plums and quince paste.

DOSAGE

4,5 g/L

Available in bottles and magnums

