

C H A M P A G N E
FOREST-MARIÉ

— À T R I G N Y —



VINTAGE 2006
PREMIER CRU

BLENDING

50% Chardonay

50% Pinot Noir

Late harvest in early October

It is time to discover this limited edition of 3.800 bottles. This wine was created to honor a late harvest. Grapes were picked at their optimum state of ripeness. Only premier cru "Vieilles Vignes" were selected to produce such an exceptional Cuvée: 50% Chardonnay and 50% Pinot Noir from 5 different plots exhibiting vibrant and evocative fruity and honey flavors. This exceptional wine will perfectly pair with a white meat or a cooked fish.

TASTING COMMENTARY

A nicely golden color. The nose reveals slightly aromas of candied fruit, quince paste, dried fruits and honey. An aromatic maturity but a fresh wine on the palate expressing notes of citrus. An "allegro" attack and a lively finish.

DOSAGE

3,4 g/L

Available in bottles

