



CHAMPAGNE
Vollereaux
 À PIERRY, FRANCE

CUVÉE MARGUERITE 2013

This cuvée has a golden colour, with fine trains of bubbles that feed a light cordon. The reflections are of a white gold and suggest a champagne of great finesse.

75% Chardonnay - 25% Pinot Noir

The nose has fine floral and subtle notes, as well as citrus and exotic fruit. It is slightly evolving with a classic intensity.

The attack in the mouth is appreciated for its finesse and liveliness. It is enhanced by a grainy effervescence.

The whole presents a beautiful maturity which will allow this champagne to be enjoyed at the table with fresh salmon on champagne lentils, or courgette tagliatelle.

Aging : 7 years on lees Age of the vine : 29 years

Dosage : 9 g/l Total sugar : 7.8 g/l

Total acidity : 4.6 pH : 3.03

Soil type : clay-limestone

Orientation : Côteaux Sud d'Epervay

Village of grape origin : Sézanne, Vinay, Brugny, Moussy

Scores & Medals :

93 points Wine Enthusiast Magazine - Cellar Selection

90 points Wine and Spirits Magazine

Listed in the 100 best champagnes of 2020



Bottles made in France with 75% recycled glass