

EXTRA QUALITY

— BRUT —

- **APPELLATION** : AOC Champagne
- **GRAPE VARIETALS** : 1/3 Charodnnay, 1/3 Pinot Noir, 1/3 Meunier - Assemblage de 3 années
- **TERROIRS** : Chardonnay, chalky soil. Pinot-Noir, clay and limestone soil. Meunier, clay and silt soil. 40 year-old vines.

Certified by TERRA VITIS. Zero use of herbicide and insecticide.

• **WINE MAKING** : We use only grapes from our own vineyards, harvested by hand when natural sugar and acidity are in perfect balance. We use stainless steel tanks for wine making and large 50 hl vats as well as 300 l barrels for maturing our reserve wines. Natural settling. Slow wine making with as little intervention as possible. Our wines are aged on fine lees for a minimum of 10 months followed by at least 36 months in bottle in the cellars. We wait a further 8 months after disgorging before our wines are released for sale.

• **FOOD MATCHING** : Rich and generous; perfect as an aperitif and to celebrate any occasion.

Good intensity and complexity on the nose indicative of a well-matured wine. Aromas of honey and apple, then, unusually, notes of almond and raspberry too.

There's a marked freshness to the wine which gradually asserts itself. The attack is supple at first then opens out to reveal a very gratifying maturity. The finish is well-balanced and marked by notes of ripe wheat and apple pie. A rich, warm and welcoming wine.

- Gault et Millau 2018 **15,5/20** et en 2019 : **15/20**
- Wine Spectator : **90/100**
- **Gold medal** Concours Général Agricole 2017
- Bettane et Desseauve 2018 : **14,5/20** et en 2019 **12/20**
- Wine enthusiast 2018 : **87/100**
- Guide Parker : **90/100**



Champagne Marie Copinet

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