



Mathieu-Gandon

Fabien and Séverine Mathieu are a husband-and-wife team committed to doing things differently. In their vineyards, spread across the village of Baslieux-sous-Châtillon in Vallée de la Marne, the vigneron experiment with wide spaces between vines, higher trellising and environmentally conscious methods of pest control. In the production house, they craft each cuvée by hand and experiment with fermentation in old Burgundy barrels. Mathieu-Gandon Champagnes are precise, fresh and clean, and they have all aged on the lees for three or more years.

BASLIEUX-
SOUS-CHÂTILLON



VALLÉE DE LA
MARNE

MATHIEU-GANDON

Esprit Rosé Nature*

*This cuvée was created exclusively for fatcork!

SEE Salmon pink with flecks of gold. Fine bubbles and a luscious halo of mousse.

SMELL Red currant freshness followed by a subtle whiff of dried roses and baked fruit aromas

TASTE Ripe strawberries with clotted cream followed by a tart rhubarb. Delicate effervescence and notes of fresh green herbs.

PAIR This bottle is a great start to your night out. It complements thinly sliced cured meats like bresaola and coppa, berries and whipped cream or dark chocolate.

CELEBRATE Today's farmers market haul is weighing heavy at your side. You still have a few blocks until you reach home, but there's only one thing on your mind: Tonight's meal is going to be epic. You'll begin prepping right away with a cold glass of bubbles by your side.



DATE ENJOYED:

IN THE COMPANY OF:

NOTES:

RATING: