

C H A M P A G N E
FOREST-MARIÉ

— À T R I G N Y —



BRUT TRADITION

ASSEMBLAGE

1/3 Chardonnay, 1/3 Pinot Noir,
1/3 Pinot Meunier, 58% of which
from reserve wines.

Alc: 12% ABV / pH: 3.23

TA: 5.9 g/L / Dosage 9.6 g/L

The reputation of this great classic Champagne stems from its sophisticated blend of Chardonnay, Pinot Noir and Pinot Meunier across 83 plots in Trigny and Ecueil. A pale-straw colour with dominant yellow stone fruit aromas. It is perfect for all occasions, most noticeably as an aperitif.

TASTING NOTE

Pale straw colour nuanced by amber in the core. A complex nose showing perfumed peach and light honeyed pear aromas. The spirited mousse evolves on the palate with a freshness from Chardonnay and developed complexity led by Pinot varieties. The cleansing acidity is long and refined with impressive retention and mouthfeel.

Distributed by Torbreck Vintners

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champagne-forestmarie.com

