

CHAMPAGNE FOREST-MARIÉ

— À TRIGNY —



BRUT DE BLANCS

ASSEMBLAGE

100% Chardonnay

Tirage 2016, disgorged in 2021

Alc: 12% ABV / pH: 3.20

TA: 5.8 g/L / Dosage: 4.8 g/L

The Blanc de Blancs cuvee is grown across diverse sites of 1er cru Chardonnay vineyards in Trigny and Ecueil.

A Champagne of class and refinement it exhibits a bouquet reminiscent of a spring orchard in flower. Fresh, fine and elegant, it is ideal as an aperitif and pairs perfectly with seafood.

TASTING NOTE

Shimmers of silver sparkle against a pale-yellow hue. Immediately exhibiting finesse that is characteristic of Chardonnay Champagnes offering excellent structure and appeal. Alluring pear and white flower aromas balance by subtle brioche richness compliment the beautifully balanced mouthfeel, its fine acid structure leading to a dynamic finish.

Distributed by Torbreck Vintners

For more information please contact

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