

C H A M P A G N E
FOREST-MARIÉ

— À T R I G N Y —

1ER CRU MILLESIME

ASSEMBLAGE

50% Chardonnay, 50% Pinot Noir

Tirage 2009, disgorged in 2021

Alc: 12% ABV / pH: 3.10

TA: 7.4 g/L / Dosage: 4.8 g/L

The limited 2008 Millesime of 3500 bottles was created to honour the later than normal harvest in Ecueil.

The Chardonnay 50% and Pinot Noir 50% were picked at optimal ripeness to ensure maximum flavour yet retain the delicacy of fine vintage Champagne. 'Vielles Vignes' 1er cru vineyards were selected to produce an exceptional Chardonnay and Pinot Noir Cuvée from estate terroir from Ecueil. Perfect with hors d'ouerves or accompanied with seafood this limited edition wine is a fine expression of the terroir and philosophy of Champagne Forest-Marie.

TASTING NOTE

Slight golden hue due to age on lees (sur lie) of more than 12 years and disgorged in early 2021 to reveal the complexity of aromas exuding from the glass such as candied fruits, quince paste and Christmas spices. The delicate and fresh palate appeals with a fine mousse and tiny bead rising to the top of the glass with good intensity. The citrus and fruity notes add beguiling depth and class whilst the overall mouthfeel is of a luxury grand marque house style that will live under cork for many years in a cool cellar to reveal more complex earth, mushroom and coffee ground notes.

Distributed by Torbreck Vintners

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champagne-forestmarie.com

