



CHAMPAGNE MARIN BY C&B

Champagne MARIN by C&B is the translation of the deep bond uniting our successive generations of winegrowers to the vine. This powerful historical relationship, pronounced by their respect for the land, is stamped with love and passion. It translates into «a constant concern for the care of the vines», enabling us to produce unique wines that are characterized by a perfect balance between greediness and character. For the family, the estate is a veritable cocoon, at the heart of which is where the grapes are transformed into wine. It is the place where creative work and the natural aromas of Champagne are exalted. We embarked on a journey several generations ago, giving us a course to follow: to live our passion and write our history.

L'AUTHENTIQUE

THE WINE:

Grape variety: 100% Pinot Noir

Ageing: 3 years minimum

Alcohol content: 12% vol.

Dosage: Extra Brut, 5 g/l

TASTING NOTES:

This Champagne is adorned in a beautiful pale yellow color with golden pink highlights.

The nose is greedy with a farandole of red fruits, strawberries, wild raspberries, red plums, flowers, roses, and cherry blossoms.

The palate is fleshy and thirst-quenching, with crunchy fruit, cherries, and strawberries. The right dosage brings a lovely vinosity with a thirst-quenching finish of vine peach and blood orange.

Enjoy as an aperitif, but also with roast poultry, or a floral rind cheese such as Chaource.

