



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'HÉRITAGE



THE WINE:

Grape variety: 80% Chardonnay, 20% Pinot Noir

Aging: 3 years minimum

Alcohol content: 12% vol.

Dosage: Extra Brut, 6 g/l

TASTING NOTES:

This Champagne reveals a lovely pale yellow color with golden highlights. A fine crown of persistent effervescence is woven by a multitude of delicate bubbles.

The nose is elegant, with notes of white flowers and hawthorn combined with white fruits such as pear, Reinette apple, and juicy white peach. One may also find hints of vanilla, yellow citrus, and refreshing verbena.

The palate is invigorating and thirst-quenching, also returning to pear and apple. A light, pleasant vinosity carries the palate, with a ripe, yellow citrus finish.

Enjoy as an aperitif, but also with warm oysters or sea bass tartar.