



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.

LE PLAISIR EN ROSÉ

THE WINE:

Grape variety: 85% Pinot Noir (15% maceration) & 15% Chardonnay

Aging: 3 years minimum

Alcohol content: 12% vol.

TASTING NOTES:

This Champagne has a lovely light coral color with raspberry highlights. Numerous fine bubbles are carried along to play in the light while nourishing a persistent string of effervescence.

The nose is very pleasant with a basket of fresh fruit, red currant mingles with raspberry, wild strawberry, Burlat cherry, blood orange and peony.

The palate is tonic and greedy with a resumption of red currant and raspberry. The caressing bubbles make for a dynamic finish of blood orange and red plum.

This rosé champagne with low dosage will wonderfully accompany aperitif dinners, sea bream ceviches, tapas or a Niçoise salad, for example.

