

GR

G. RICHOMME

CHAMPAGNE

LES COURBES DE MARGUERITE

Blanc de Blancs – Brut

Vieilles vignes (Old Vines) - Selected Plots



Les Courbes de Marguerite will make you tilt your head to find the appropriate gastronomic angle. Cuvée from a selected plot in the honour of Florence and Christophe's mother, this Blanc de Blancs Vieilles vignes (Old Vines) unveils with delight its curves and roundness. This accessible Champagne - to be served during one of your meals - meets general approval.

BLENDING AND WINEMAKING

- Grape Variety : 100% Chardonnay
- Tête de cuvée – 80% 2013 harvest and 20% 2011 – 2012 reserve wines
- Terroir : Barbonne-Fayel
- Plots : Les Grands Macrets and Les Bœufs
- Temperature-controlled stainless steel vat
- Bottling : 2014
- Dosage : 6 g/l
- Drinking Temperature : between 6°C and 8°C

On top of a beautiful yellow robe with green tints, the bubbles of Les Courbes de Marguerite provide gentle effervescence - as delicate as its foam.

Dominated by notes of butter, light hints of hazelnut and fresh meringue, its bouquet will tantalize you with praline cream fragrances.

Its undeniable complexity and its generous and delicately toasted universe will continue as they move through the tasting.

Although its notes of cocoa and gingerbread reveal a certain maturity, this wine will stay fresh on your palate. Supported by some bitter notes giving relief, its acidity is softened by a generous dosage and leads to a gourmand finish.

FOOD AND WINE PAIRING

- Calf sweetbread, white pudding
- Twelfth Night cake (filled in with frangipane)

AVAILABLE BOTTLING AND DOSAGES

Bottle (75 cl) – Brut