

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 % harvest 2019 and 20 % 2017-2018 wines reserve
- Terroir : Barbonne - Fayel
- Plots : Les Grands Macrets
- Temperature-controlled stainless steel vat
- Bottling : 2020
- Dosage : 6 g / l
- Drinking Temperature : between 6° and 8°

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.

Introduced by the fragrant scents of butter, rapeseed or even slightly smoky, the nose whets the appetite with biscuit and fresh meringue notes.

This streamlined elegance persists with vetiver, linseed oil, candied fruit and juniper berries on the palate, while being adorned with a lush energy of balsamic notes and accents of eucalyptus.

FOOD AND WINE PAIRING

- Grilled lobster, crawfish, scallops marinated in olive oil
- Calf sweetbread

AVAILABLE BOTTLING AND DOSAGES

Bottle (75 cl) – Brut