



Champagne Michel Marcoult

Extra Brut Authentique "Les Bonnots"

Champagne - Rose

Region :	Champagne
Appellation :	Champagne
Cuvée :	Extra Brut Authentique "Les Bonnots"
Color :	Rose
Grapes :	Pinot noir (100%)
Alcoholic degree :	12 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Traditional hand picking.

Whole grapes, Fermentation in oak barrels, Use of cultured yeast, Macération pré fermentaire à froid. Ageing in oak barrel.



TASTING

APPEARANCE : Garnet red colour, salmon coloured highlights.

NOSE : Expressive, powerful, thyme aromas, blackcurrant aromas, cherry aromas, raspberry aromas.

PALATE : Well-balanced, generous, juicy, strawberry hints, redcurrant hints, toasted almonds hints.



SERVING

SERVING TEMPERATURE : Between 6° and 8°

AGING : Ageing from 2016 to 2019



FOOD MATCHES : Bayonne dry cured ham, Game, Breast of duck, Coq au vin, Chocolate desserts



REWARDS & RATINGS

Bettane & Desseauve des Vins de France 2019 : 14/20

Le guide Hachette des vins 2016 : 1 star(s)

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