



"A unique blend of sympathy"

Storytelling

To discover **Champagne Ch. Marin et Fils** you will need a little patience, the road is long and brings you to the borders of **Champagne**, on the edge of **Burgundy**. Around the corner from a forest, one discovers the hillsides of Avirey-Lingey, which combine vineyards and arable farming with an **elegant gentleness**.

You have arrived at the Champagne Ch. Marin & Fils. For this **family estate**, it is above all the story of a man on his own land, that of **Éric Marin**, a winegrower in Avirey-Lingey. He is as passionate about his **unadorned** and generous **wines** as he is about his **hillsides**. Farming was part of his early childhood: his grandfather **raised** cows, his father **raised** sheep, and he was proud to raise **wine**.

He learned about **viticulture** in Burgundy, somewhat by default, as he dreamt of becoming a **chef**.

But if appetite comes with eating, the love of wine comes with **learning!**

When Sonia joined him, she married a 'sailor', **a farmer, a winegrower, an entrepreneur-** in short, a **passionate** person! This explosive and luminous marriage can be found in their cellar, where the pleasure of **tasting** goes hand in hand with the pleasure of **seeing**.

Their ranges are based on two trends: one is **consensual, faithful to** the expression of the terroir, and the other allows the **wisdom and personality of** the wines to develop for at least **5 years**, hidden from view. As for their wines, they combine the body and power of **Pinot Noir**, embodied by Éric, with the floral and delicate notes of **Chardonnay**, embodied by Sonia, and the impertinence and freshness of **Pinot Blanc**, embodied by their two children Léo and Mael.

This is the signature of Domaine Ch. Marin et Fils, which can be summed up as

“A unique blend of sympathy”

CONTENTS

1. Our story
2. Home port
3. Approach to the vineyard and the field
4. Approach to wine
5. The range
6. Product pages
7. Data sheet
8. Distribution
9. Awards
10. The estate
11. Social Networks, the website
12. Resources et contact



OUR STORY



In the beginning

1950



A cow farm.

The day before yesterday

1969



Before 1969, when the first vines were planted on the estate, the farm was focused on sheep rearing and arable farming.

Yesterday

1995



End of Eric's training at the Lycée Viticole de Beaune in Burgundy. The champagne-making process begins. The first bottling was in 1993, the first labelled bottles in 1994. A few years later, in 1997, Eric officially took over the family estate.

Still yesterday

2012



Sonia joins her husband Eric on the farm to help him shoulder the daily workload.

And tomorrow



How can we envisage it? As winegrowers, as landowners, as farmers, aware that "we are borrowing the land from our children!"

Today

2025



Eric is as passionate about his unadorned, generous wines as he is about his hillsides. Our estate in figures:

- 150 hectares (ha) of farmland
- 6 ha in production on the wine-growing part, divided between: 5 ha of Pinot Noir (the king of grape varieties in the Côte des Bars), 0.75 ha of Chardonnay, and 0.25 ha of Pinot Blanc.

HOME PORT



Our estate is located in the **Aube** department. Our village, Avirey Lingey, opens onto the **Sarce** valley in the heart of the Côte des Bar.

As the seasons go by, the landscape takes on new colors: here the **yellow of the colza fields** when flowering, over there the **green rays of the vines**; and above, the **forests** dominate.

And if we delve deeper into the terroir, we come across :

- On the Portlandian level, hard **limestone** on marl, or calcareous clay,
- On the Kimmeridgian level, an alternation of **impermeable** marls and **marly limestones**.


This **filtering soil** is ideal for growing vines.

The dominant grape variety in our pretty port is **Pinot Noir** (130 ha of the 150 ha) that makes up the Avirey Lingey vineyard.

The vineyard and its crops, are often battered by hail and frost, **stay on course**, with the help of the men and women who, day after day, strive to **grow, ripen, to reap, and harvest** the fruit of their labor.



*Avirey-Lingey,
côte des Bar*



APPROACH TO
THE VINEYARD
AND IN THE
FIELD

- For 5 years now, Eric has been working to **boost** soil life by adding **natural bacteria** which stimulate the activity of **micro-organisms**.
- The expected improvements specifically concern:
 - **Soil aeration**,
 - The **root system**, which becomes deeper, denser, and in better health.
- The **root system**, which becomes deeper, denser, and in **better health**.
- Being aware of the benefits from **plant cover crops**, which they have been using for more than **10 years** now in **agriculture**, he also puts them in place in the **vineyards**. This allows the soil to gain valuable **green manure**, as well as good **aeration**, thanks to a precise selection of **seeds sown** at the end of the harvest.
- Finally, the addition of **natural organic compost** will nourish the **soil** and consequently the **vines**.
- All of these efforts have enabled us to obtain **High Environmental Value certification** in 2021, a certification which was validated again this year!



APPROACH
TO
WINE



WELCOME TO THE CELLAR,

The beating heart of the Les Marins Champagne ship! This is where the magic happens, where our wines are transformed and aged in Champagne, sometimes for more than ten years. Hidden from view, our cuvées are prepared to enhance your precious moments.

Behind the scenes, our teams work with **passion** and **expertise** :

- Careful choice of dosage
- Precise riddling technique
- Meticulous disgorging
- Carefully labelled
- Rigorous cardboard packaging

Behind every glass that is shared, every toast celebrated, there exists the fruit of the **work** from an entire **team**:

- The Marins team
- Our consultant oenologist, guardian of the quality
- Our loyal partners (cold stabilization, filtration, bottling, disgorging)

OUR PHILOSOPHY?

To bring you the authentic expression of our terroir. Each step is a journey between tradition and innovation, magnified by our captain, our favorite craftsman of effervescence.





*Gamme
La Précieuse*

At the Marins, the king grape variety is Pinot Noir. It proudly reigns in the plot called “**Ferrées**”. In the cellar, it lives **alone** in our Blanc de Noirs vintages or blends with **Chardonnay** to create our vintages, for example.

On the Grands Champs plot, it coexists with Chardonnay, but also with **Pinot Blanc**. An ancestral grape variety, Pinot Blanc is the **exception** on the Côte des Bar (**80%** of Pinot Blanc vines are planted in the **Côte des Bar**). It is the backbone on which the elegant chardonnay is anchored. These **grapes** are joined together to blend our **Blanc de Blancs** champagnes.

In the winery, when the grapes are harvested, we **separate** each plot, each grape variety, and each time spent in the press (cuvée/quality of pressing), to be able to **bring** them together better afterwards (blending).

In this way, the **characteristics** of each grape variety are used to create our **cuvées**.

All our vineyards are located in our **home port**, the village of Avirey Lingey.

At low tide or high tide, Captain Eric will be **delighted** to **show you** around!

THE
RANGE



Champagne
CH.MARIN & FILS
Recoltant-Maîtrisant

La Précieuse
BRUT

Il nous plaît à dire que La Précieuse est La carte de visite de notre maison.
Elle est composée de Pinot Noir et de Chardonnay.
Vous la décriez en quelques mots : du fruit, de l'effervescence et de la fraîcheur, une cuvée qui ravira vos palais à l'apéritif.

PRODUIT DE FRANCE | CONTIENT DES SULFITES
ELABORÉ PAR EARL CHRISTIAN MARIN ET FILS 10340 AVIREY LINGEY
RM-27602-01 | LOT 2018 01

12%vol

75cl

CHAMPAGNE CH.MARIN & FILS

La Précieuse
BRUT



Champagne
CH.MARIN & FILS
Recoltant-Maîtrisant

La Naturelle
BRUT NATURE

Naturelle par son dosage, elle ne bénéficie d'aucun sucre ajouté et laisse le vin à son état pur.
Naturelle par nos méthodes de travail, elle est créée dans le respect de notre environnement.
Composée de Pinot Noir et de Chardonnay, La Naturelle ne cache rien.

PRODUIT DE FRANCE | CONTIENT DES SULFITES
ELABORÉ PAR EARL CHRISTIAN MARIN ET FILS 10340 AVIREY LINGEY
RM-27602-01 | LOT 2017 07

12%vol

75cl

CHAMPAGNE CH.MARIN & FILS

La Naturelle
BRUT NATURE



Champagne
CH.MARIN & FILS
Recoltant-Maîtrisant

La Délicate
BRUT
BLANC DE BLANCS

La Délicate mérite toute notre attention durant son élaboration par la rareté du Pinot Blanc et de la sensibilité du Chardonnay.
Vous y découvrez des notes de fleur blanche et de fruits blancs où le Chardonnay élégant est structuré par un Pinot Blanc puissant.

PRODUIT DE FRANCE | CONTIENT DES SULFITES
ELABORÉ PAR EARL CHRISTIAN MARIN ET FILS 10340 AVIREY LINGEY
RM-27602-01 | LOT 2018 04

12%vol

75cl

CHAMPAGNE CH.MARIN & FILS

La Délicate
BRUT



Champagne
 CH.MARIN & FILS
Reims - Champagne

La Gourmande
 BRUT

Devinez pourquoi !
 Il suffit de sentir ses arômes de confiture de fraise et d'y tremper vos lèvres
 pour découvrir des fruits rouges croquants et une sucréité gourmande.
 Cuvée élaborée exclusivement à partir de Pinots Noirs.

PRODUIT DE FRANCE | CONTIENT DES SULFITES
 ELABORÉ PAR EARL CHRISTIAN MARIN ET FILS 10340 AVIREY LINGEY
 RM-27602-01 | LOT 2018 02

12%vol  

CHAMPAGNE CH.MARIN & FILS

La Gourmande
 BRUT




Champagne
 CH.MARIN & FILS
Reims - Champagne

La Souveraine
 BRUT
 MILLÉSIMÉ 2007

Les champagnes ne sont pas seulement des vins d'apéritif.
 Preuve en est avec nos Millésimés qui, forts de leur caractère acquis
 après de longues années de repos en cave, sauront sublimer vos plats et
 plateaux de fromages en alliant fraîcheur et maîtrise.

PRODUIT DE FRANCE | CONTIENT DES SULFITES
 ELABORÉ PAR EARL CHRISTIAN MARIN ET FILS 10340 AVIREY LINGEY
 RM-27602-01 | LOT 2008 05

12%vol  

CHAMPAGNE CH.MARIN & FILS

La Souveraine
 BRUT




CHAMPAGNE CH. MARIN ET FILS
CÔTE DES BARS

La cuvée « les Ferrées » est la dernière née de la gamme.
Elle est élaborée à partir de pinots noirs sélectionnés dans
une parcelle de notre exploitation : les Ferrées.

Laissez vous séduire par l'équilibre naturel des pinots noirs
de notre vallée de la Sarce, sublimé par un dosage mesuré.

Une évidence...



ÉLABORÉ PAR EARL CHRISTIAN MARIN ET FILS 10140 AVIREY LINGEY
19M-27622-01 | LOT 2019 08



PRODUIT DE FRANCE | CONTIENT DES SULFITES
75cl 12%VOL

CHAMPAGNE CH. MARIN & FILS



Les Ferrées
BLANC DE NOIRS



Blanc d'Avirey
BLANC DE BLANCS

Il était une fois un Chardonnay au pays des Pinots Noirs.
Laissez-nous vous faire découvrir « **Le Blanc d'Avirey** ».
Entre fraîcheur et puissance, nos Chardonnay ne
demandaient qu'à rencontrer le plus noble des
contenants : le fût de chêne.

Ce Champagne est issu de la vinification d'une seule
vendange et d'un seul terroir : Avirey Lingey.

CHAMPAGNE CH. MARIN & FILS

Blanc d'Avirey
BLANC DE BLANCS



Champagne
CH. MARIN & FILS
Récoltant-Manipulant


75cl



12%VOL



PRODUCT PAGES





La Précieuse

BRUT

70% Pinot Noir, 30% Chardonnay from Avirey-Lingey in the Côte des Bar.

We are always proud to say that this cuvée « La Précieuse » is our domain's business card.

SPECIAL CHARACTERISTICS

Plots average age for this cuvée : 40 years | Main year : Harvest 2022 | Proportion of reserve wines used : 30% (2020 & 2021).

VINIFICATION

Malolactic fermentation | Maturation : stainless steel vat | Filtration, cold stabilization | Ageing in cellar : at least 18 months | Alcohol by volume : 12 % | Dosage : 5 g/L.

FOOD PAIRINGS

Aperitif, canapés, foie gras.



TASTING

Appearance : pale yellow gold with glints of bright yellow, fine bubbles and a persistent cordon, bright and fairly fluid aspect.

Nose : red fruits, floral nose.

Aromas : wild strawberry, blackcurrant, sour cherry, plum, lemon, white peach and lime blossom.

Palate : a fresh, supple attack, soft and creamy effervescence, plump, fleshy fruity texture, underscored by a lemony acidity. Rich with a sweet balance that offers a generous aromatic association.

Type : round white, fruit influence (« empreinte fruit »).

Service : serve at 9-12°.



La Naturelle

BRUT NATURE

30% Chardonnay, 70% Pinot Noir from Avirey-Lingey in the Côte des Bar.

« La Naturelle » has no sugar added, letting the wine expressing at its purest. Natural by its style, natural by our know-how, it has been created in the respect for the environment.

SPECIAL CHARACTERISTICS

Plots average age for this cuvée : 40 years | Main year : Harvest 2021 | Proportion of reserve wines used : 40 % (2019 & 2020)

VINIFICATION

Malolactic fermentation | Maturation : stainless steel vat | Filtration, cold stabilization | Ageing in cellar : at least 24 months | Alcohol by volume : 12 % | Dosage : 0 g/l

FOOD PAIRINGS

Fish : shellfish, oysters, cod, monkfish, skate, John Dory, scorpion fish..

Garnish : traditional vegetables, carrot/sweet potato, pasta, risotto, tomatoes.



TASTING

Appearance : fine, lively bubbles, fairly fluid, yellow gold.

Nose : black fruits, yellow fruits, yellow florals and white fruits.

Aromas : acacia, lime blossom, hazelnut, butter, bread, passion fruit, raspberry, blackcurrant, sweet spices, damson plum, rose and honey.

Palate : a rich, fresh attack, creamy effervescence, fleshy fruity texture, well-structured, taught freshness, lively finish.

Type : well-structured, marly minerality, cellar influence (« empreinte cave »).

Service : young, fresh evolution, serve at 9-12°.



La Délicate

BRUT BLANC DE BLANCS

70% Pinot Blanc, 30% Chardonnay from Avirey-Lingey in the Côte des Bar.

La Délicate worth all our attention combining the rarity of the Pinot Blanc and the delicacy of the Chardonnay.

SPECIAL CHARACTERISTICS

Plots average age for this cuvée : 40 years | Main year : Harvest 2022.

VINIFICATION

Malolactic fermentation | Maturation : stainless steel vat | Filtration, cold stabilization | Ageing in cellar : at least 20 months | Alcohol by volume : 12 % | Dosage : 6 g/L.

FOOD PAIRING

Fish : cod fillet with asparagus tip risotto.



TASTING

Appearance : pale yellow with glints of lemon yellow, fine bubbles with a delicate cordon, bright and fairly dense aspect.

Nose : with florals, white fruits.

Aromas : apple, lime blossom, lemon, acacia honey, verbena, white peach, shelled almonds and meadowsweet.

Palate : a fresh, supple attack, creamy effervescence, fleshy fruity texture, crispness underscored by a lemony acidity. Good balance between the wine's elegant freshness, structure and depth.

Type : fresh, soil influence («empreinte sol»).

Service : serve at 9-12°.

Champagne
CH.MARIN & FILS

Recoltant-Manipulant



La Gourmande

BRUT ROSÉ

100% Pinot Noir from Avirey-Lingey in the Côte des Bar.

Guess why « La Gourmande » ? As long as you will smell the strawberry jam aromas and wet your lips to discover the crisps red fruits and the seductive sweetness.

SPECIAL CHARACTERISTICS

Plots average age for this cuvée : 40 years | Main year : Harvest 2022.

VINIFICATION

Malolactic fermentation | Maturation : stainless steel vat | Filtration, cold stabilization | Ageing in cellar : 15 - 18 months | Alcohol by volume : 12 % | Dosage : 12 g/L.

FOOD PAIRINGS

Dessert : strawberry brunoise with menthol syrup whipped cream and a red fruit salad.



TASTING

Appearance : deep pink with glints of pale pink, fine bubbles and a persistent cordon, bright aspect.

Nose : red fruits.

Aromas : cherry, raspberry, red apple, strawberry, redcurrant, fresh rose and poppy.

Palate : a fresh, supple attack, creamy effervescence, fleshy fruity texture, crispness underscored by the acidity of fleshy fruits. Good balance between the elegant freshness and deep and precise fruity richness.

Type : fresh, fruit influence, (« empreinte fruit »).

Service : serve at 9-12°.



La Souveraine

BRUT MILLÉSIMÉ 2012

60% Pinot Noir, 40% Chardonnay from Avirey-Lingey in the Côte des Bar.

Champagne are not only aperitive wines. Our vintages are a proof of this, with their strong personality developed over long years of cellar ageing.

SPECIAL CHARACTERISTICS

Plots average age for this cuvée : 40 years | Main year : Harvest 2012.

VINIFICATION

Malolactic fermentation | Maturation : stainless steel vat | Filtration, cold stabilization | Ageing in cellar : 10 years | Alcohol by volume : 12 % | Dosage : 3 g/L.

FOOD PAIRINGS

Meat : veal filet mignon in a morel sauce.

Served with : cep risotto. A cheese platter.



TASTING

Appearance : gold yellow with glints of deep gold yellow, fine bubbles with a delicate cordon, dense and silky aspect.

Nose : candied fruits.

Aromas : candied apricot, mirabelle plum, toast, cumin, roasted notes, almond paste, honey and brioche.

Palate : a fresh, clean attack, soft, creamy effervescence, fruit, fleshy tecture. Great harmony resulting in good fruity maturity with an exotic freshness that inspires getting away.

Type : round white, cellar influence.

Service : serve at 10-14°.

Champagne
CH. MARIN & FILS
Récoltant-Manipulant



Les Ferrées

BRUT BLANC DE NOIRS

100% Pinot Noir from Avirey-Lingey in the Côte des Bar.

Let yourself be tempted by the natural balance of the Pinots Noirs from our «Vallée de la Sarce », selected into a single plot from our vineyard. A frank wine with lot of character.

SPECIAL CHARACTERISTICS

A cuvée from a single plot, Les Ferrées | Plots average age for this cuvée : 40 years | Main year : Harvest 2015.

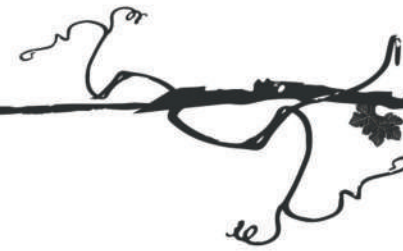
VINIFICATION

Malolactic fermentation | Maturation : stainless steel vat | Filtration, cold stabilization | Ageing in cellar : at least 48 months | Alcohol by volume : 12 % | Dosage : 5 g/L

FOOD PAIRINGS

Fish : shellfish, oysters, seabass, halibut, plaice, striped red mullet, zander, scallop, sea bream tartare, sushi.

Sauce : butter, hazelnut butter, jus, veal stock.



TASTING

Appearance : fine, lively bubbles, fairly fluid, yellow gold, pale intensity.

Nose : yellow fruits, yellow florals, red fruits and black fruits.

Aromas : strawberry, raspberry, cherry, damson plum, peony, rose, marmalade, honeysuckle and honey.

Palate : a fresh, supple attack, creamy effervescence, fleshy fruity texture, crisp with an energetic freshness and soft finish.

Type : fresh, calky minerality, soil influence.

Service : serve at 9-12°.

Champagne
CH. MARIN & FILS

Recoltant-Manipulant



Blanc d'Avirey

BRUT BLANC DE BLANCS

100% Chardonnay from Avirey-Lingey in the Côte des Bar region.

Once upon a time, there was a Chardonnay in the land of Pinot Noirs. Let us introduce you to «Le Blanc d'Avirey». Between freshness and power, our Chardonnays only want to meet the noblest of containers: the oak barrel.

SPECIFICATIONS

Average age of vines for this cuvée: 30 years | Only made from the 2008 harvest (vintage not declared).

VINIFICATION

Vinification and ageing in 225L oak barrels (30%) |
Vinification and ageing in stainless steel tanks (70%)
Malolactic fermentation | Filtration, cold stabilization |
Cellaring time: 15 years | Alcohol content: 12% |

Dosage : 6 g/L.

PAIRINGS

Cheeses: Comté 36 months, Brie with truffles,
aged Parmesan, aged Chaource.



TASTING

Eye : Fine, persistent bubbles, highlighted by an intense straw yellow.

Nose : Ripe fruits, sweet spices, subtle woodiness.

Aromas : Acacia honey, licorice, fresh walnut, bergamot, and almond notes.

Palate : Clean, slightly acidic attack, unctuous effervescence, fleshy texture revealing controlled ripeness, saline length, brioche finish that is both appealing and remarkable.

Character : Intense.

Service : Tasting temperature 10 to 15°C.

DATA SHEET



NO NEED TO TAKE A SCREENSHOT

PLEASE FIND OUR COMPLETE FOLDER CONTAINING ALL FILES FROM THIS BOOK [BY CLICKING HERE](#)

	CHAMPAGNE MARIN	CHAMPAGNE MARIN	CHAMPAGNE MARIN	CHAMPAGNE MARIN	CHAMPAGNE MARIN	CHAMPAGNE MARIN	CHAMPAGNE MARIN	CHAMPAGNE MARIN	CHAMPAGNE MARIN	CHAMPAGNE MARIN	CHA	
	CUVÉE / CUVEE	COMPOSITION / BLENDING	VIN DE BASE / BASE WINE	VINS DE RÉSERVE / RESERVE WINE	VINIFICATION	WINE MAKING	TML / MLT	DOSAGE / DOSAGE	PARCELLE / PLOT	TERROIR / TERROIR	SOLS	SOILS
	LA PRÉCIEUSE	70% Pinot Noir 30% Chardonnay	Vendange 2022 / Harvest 2022	30% de vins de réserve de 2021 et 2020 / 30% of reserve wine from 2021 and 2020	<ul style="list-style-type: none"> Fermentation alcoolique Elevage en cuve inox Fermentation malo-lactique réalisée Passage au froid et filtration Mise en bouteille en Avril 18 mois minimum d'élevage sur lies avant commercialisation Degré alcoolique : 12° degrés. 	<ul style="list-style-type: none"> Alcoholic fermentation Ageing in stainless steel tanks Malo-lactic fermentation Cold stabilization and filtering Bottling in April At least 18 months ageing on lees before commercializing. Alcoholic degree : 12° alcohol by volume. 	Avec TML / with MLT	Brut : 5g/l	Assemblage parcelaire d'Avirey Lingey / Blending of Avirey Lingey's plots	Avirey-Lingey (Vallée de la Sarce, Côte des Bar)	Argilo-Calcaire	Calcareous-Clay
	LA NATURELLE	30% Chardonnay 70% Pinot Noir	Vendange 2021 / Harvest 2021	40% de vins de réserve de 2019 et 2020 / 40% of reserve wine from 2019 and 2020	<ul style="list-style-type: none"> Fermentation alcoolique Elevage en cuve inox Fermentation malo-lactique réalisée Passage au froid et filtration Mise en bouteille en Avril 24 mois minimum d'élevage sur lies avant commercialisation Degré alcoolique : 12° degrés. 	<ul style="list-style-type: none"> Alcoholic fermentation Ageing in stainless steel tanks Malo-lactic fermentation Cold stabilization and filtering Bottling in April At least 24 months ageing on lees before commercializing. Alcoholic degree : 12° alcohol by volume. 	Avec TML / with MLT	Brut Nature : 0g/l	Assemblage parcelaire d'Avirey Lingey / Blending of Avirey Lingey's plots	Avirey-Lingey (Vallée de la Sarce, Côte des Bar)	Argilo-Calcaire	Calcareous-Clay
	LA DÉLICATE	70% Chardonnay 30% Pinot Blanc	Vendange 2022 (Millésimé non revendiqué) / Harvest 2021 (Vintageged not revendicated)	NC	<ul style="list-style-type: none"> Fermentation alcoolique Elevage en cuve inox Fermentation malo-lactique réalisée Passage au froid et filtration Mise en bouteille en Avril 20 mois au minimum d'élevage sur lies avant commercialisation Degré alcoolique : 12° degrés. 	<ul style="list-style-type: none"> Alcoholic fermentation Ageing in stainless steel tanks Malo-lactic fermentation Cold stabilization and filtering Bottling in April At least 20 months ageing on lees before commercializing. Alcoholic degree : 12° alcohol by volume. 	Avec TML / with MLT	Brut : 6g/l	Sélection parcelaire : • "Les Grands Champs" (80%) • "Les Mathodes" • "Vallemancheron" / Single plot selection : • "Les Grands Champs" (80%) • "Les Mathodes" • "Vallemancheron"	Avirey-Lingey (Vallée de la Sarce, Côte des Bar)	Argilo-Calcaire	Calcareous-Clay
	LA GOURMANDE	100% Pinot Noir	Vendange 2022 (Millésimé non revendiqué) / Harvest 2022 (Vintageged not revendicated)	NC	<ul style="list-style-type: none"> Fermentation alcoolique Elevage en cuve inox Fermentation malo-lactique réalisée Passage au froid et filtration Mise en bouteille en Avril 15 à 18 mois minimum d'élevage sur lies avant commercialisation Degré alcoolique : 12° degrés. Assemblage avec 10% de Vins rouges de Pinot Noir éraffés. Cuison de 5 jours afin d'extraire un maximum de fruits et un minimum de tanins. 	<ul style="list-style-type: none"> Alcoholic fermentation Ageing in stainless steel tanks Malo-lactic fermentation Cold stabilization and filtering Bottling in April At least 15 to 18 months ageing on lees before commercializing. Alcoholic degree : 12° alcohol by volume. Blended with 10% of red wines from distemmed Pinot Noir. 5 days vatting to extract a more fruity sensation and less bitterness from the tannins. 	Avec TML / with MLT	Brut : 12g/l	• Assemblage parcelaire d'Avirey Lingey. • Vins rouges élaborés à partir des Pinot Noir de la parcelle "Les Grands Champs" / Blending of Avirey Lingey's plots. • Red wines made from the Pinot Noir selected into "Les Grands Champs" plots	Avirey-Lingey (Vallée de la Sarce, Côte des Bar)	Argilo-Calcaire	Calcareous-Clay
	LES FERRÉES	100% Pinot Noir	Vendange 2015 (Millésimé non revendiqué) / Harvest 2015 (Vintageged not revendicated)	NC	<ul style="list-style-type: none"> Fermentation alcoolique Elevage en cuve inox Fermentation malo-lactique réalisée Passage au froid et filtration Mise en bouteille en Avril 48 mois minimum d'élevage sur lies avant commercialisation Degré alcoolique : 12° degrés. 	<ul style="list-style-type: none"> Alcoholic fermentation Ageing in stainless steel tanks Malo-lactic fermentation Cold stabilization and filtering Bottling in April At least 48 months ageing on lees before commercializing. Alcoholic degree : 12° alcohol by volume. 	Avec TML / with MLT	Brut : 5g/l	Sélection parcelaire : • "Les Ferrées" / Single plot selection : • "Les Ferrées"	Avirey-Lingey (Vallée de la Sarce, Côte des Bar)	Argilo-Calcaire	Calcareous-Clay
	LA SOUVERAINE	60% Pinot Noir 40% Chardonnay	Millésime 2012 / Vintage 2012	NC	<ul style="list-style-type: none"> Fermentation alcoolique Elevage en cuve inox Fermentation malo-lactique réalisée Passage au froid et filtration Mise en bouteille en Avril 10 ans minimum d'élevage sur lies avant commercialisation Degré alcoolique : 12° degrés. 	<ul style="list-style-type: none"> Alcoholic fermentation Ageing in stainless steel tanks Malo-lactic fermentation Cold stabilization and filtering Bottling in April At least 10 years ageing on lees before commercializing. Alcoholic degree : 12° alcohol by volume. 	Avec TML / with MLT	Brut : 3g/l	Assemblage parcelaire d'Avirey Lingey / Blending of Avirey Lingey's plots	Avirey-Lingey (Vallée de la Sarce, Côte des Bar)	Argilo-Calcaire	Calcareous-Clay
	BLANC D'AVIREY	100% Chardonnay	Vendange 2008 (Millésimé non revendiqué) / Harvest 2008 (Vintageged not revendicated)	NC	<ul style="list-style-type: none"> Fermentation alcoolique Elevage en fût de chêne Fermentation malo-lactique réalisée Passage au froid et filtration Mise en bouteille en Mars 2009 Elevage sur lies et vieillissement 10 ans minimum avant commercialisation Degré alcoolique : 12° degrés. 	<ul style="list-style-type: none"> Alcoholic fermentation Ageing in oak barrels Malo-lactic fermentation Cold stabilization and filtering Bottling in March 2009 Ageing on lees and ageing at least 10 years before commercializing. Alcoholic degree : 12° alcohol by volume. 	Avec TML / with MLT	Brut : 6g/l	Assemblage parcelaire d'Avirey Lingey / Blending of Avirey Lingey's plots	Avirey-Lingey (Vallée de la Sarce, Côte des Bar)	Argilo-Calcaire	Calcareous-Clay

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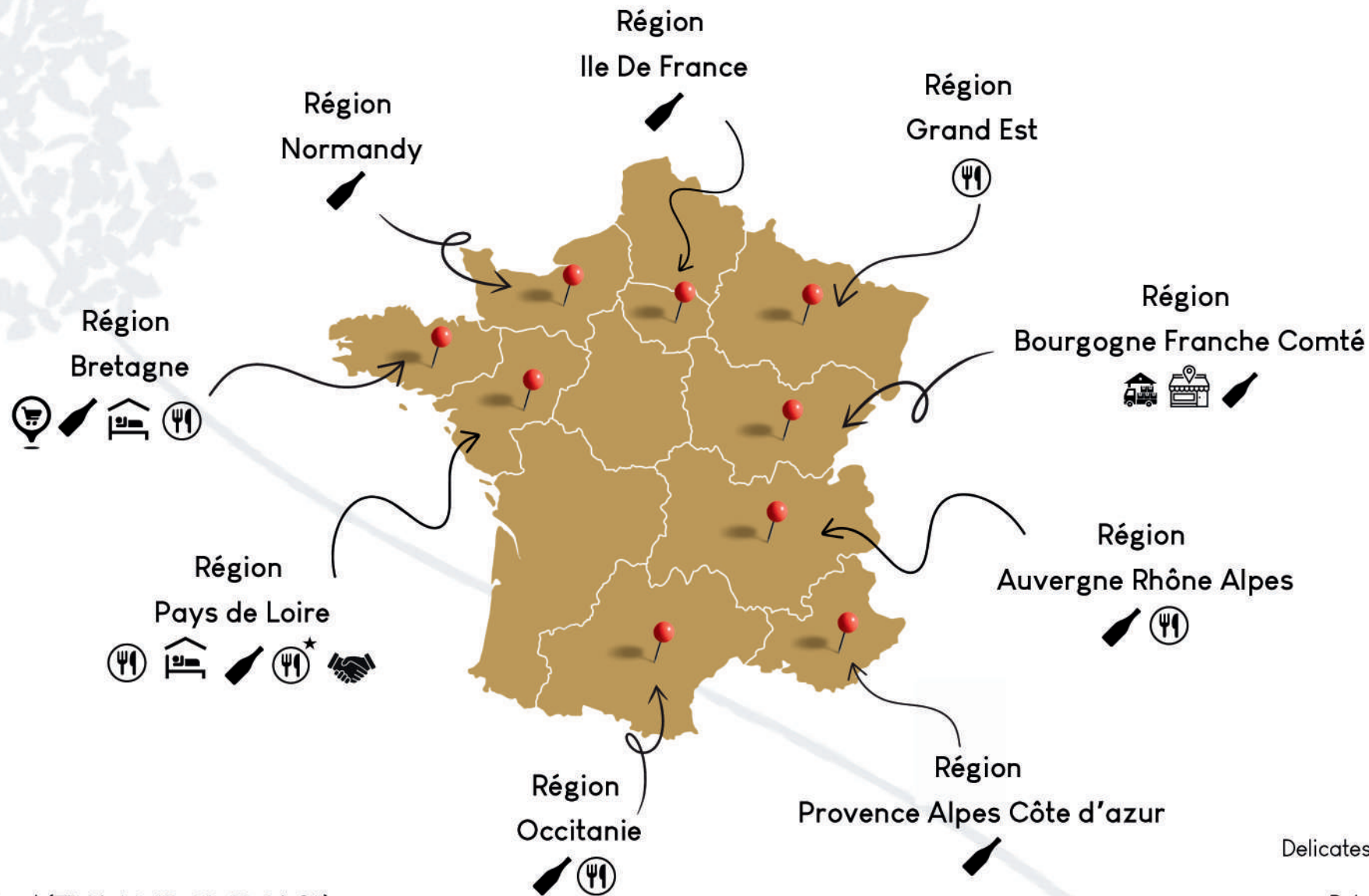
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AWARDS

2021



La Gourmande :
Gold Medal to World
Championship for Rosé
(Enologist association
from France)
Sparkling Wine Trophy



La Souveraine :
Silver Medal to Vinalies
competition (Enologist
association from
France).



La Délicate :
Silver Medal to Terre
de vins competition.

2022



La Délicate :
Gold Medal to
Terre de vins
competition.



Les Ferrées :
Gold Medal to
Terre de vins
competition



2024



La Précieuse :
Silver Medal to
Independent
Winegrower
from
Champagne
competition.



La Délicate :
Silver Medal to
Sparkling World
competition



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Vigneron indépendant sur Avirey Lingey, nous marions passion et savoir-faire dans nos champagnes. 🍷

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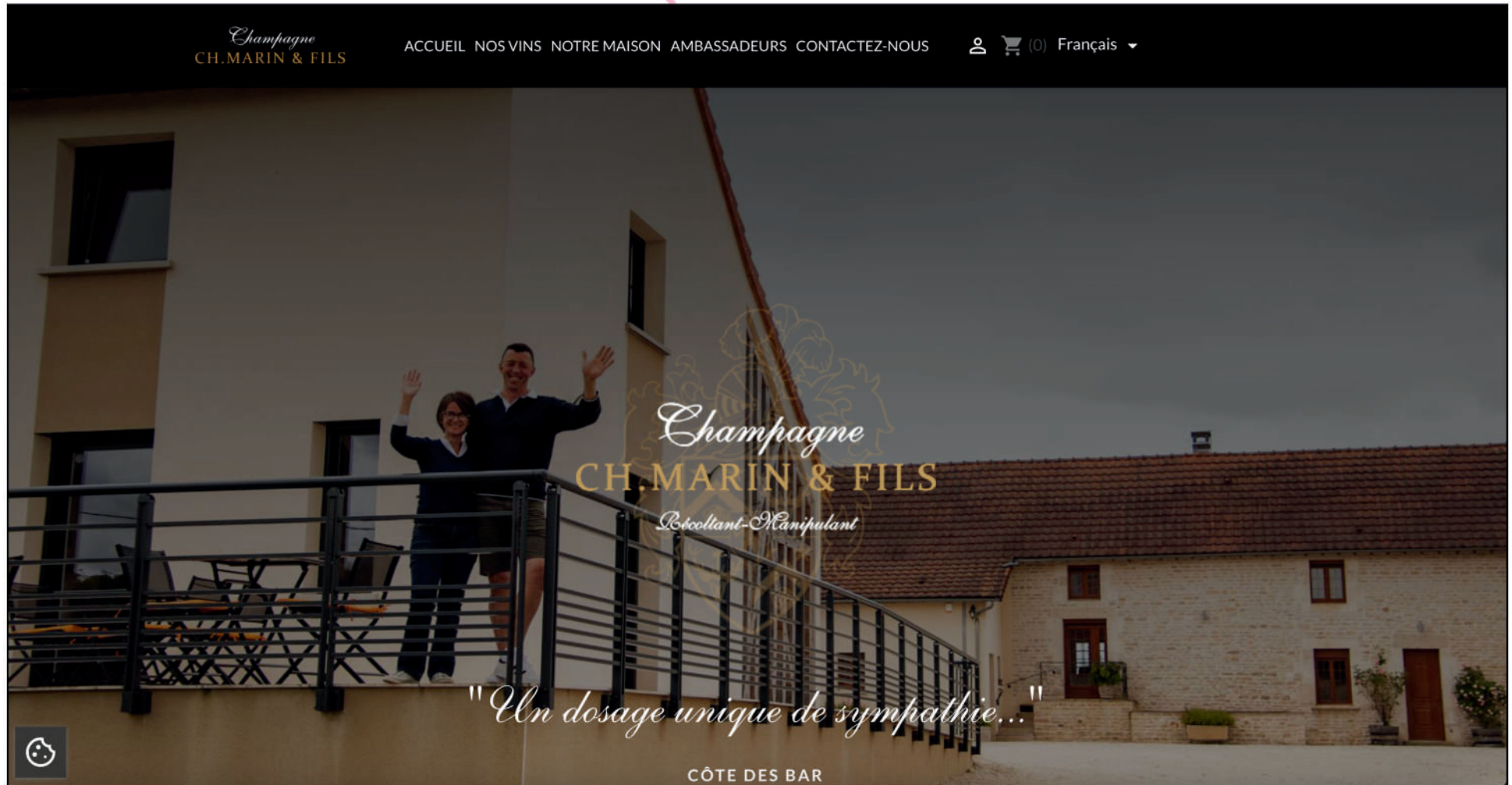
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