



# 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 %.

## 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-Champagnais*



# 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 : at least 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 »).

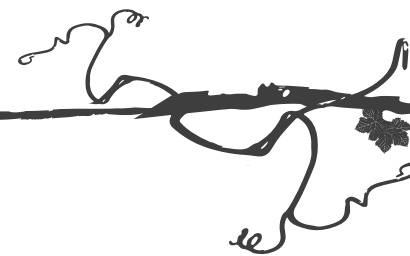
**Service** : serve at 9-12°.

Champagne  
CH. MARIN & FILS

*Récoltant-Champulant*



# 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

*Bécoltant-Élevé*



# 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 : at least 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 10-15°.