

Champagne Malard Excellence Brut

Champagne Malard

France - Champagne

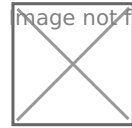
The Champagne Malard Excellence is a blend of 60% Pinot Noir and 40% Chardonnay. The grapes are coming from the villages of Oger, Chouilly, Verzenay and Ay.

Generous fizz and a beautiful bright golden color.

A fresh fruity attack which rapidly develops confit fruit, fruit paste, apricot and delicate confectionery qualities.

Firm on the palate with structure from classic Pinot Noir vinosity and a nice long finish.

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Specifications

Varietals	60% Pinot Noir and 40% Chardonnay
Soil type	Chalk
Vinification	Aged on the lees for minimum 5 years in the cellar. /> Dosage less than 7 grams
Pairings	Excellent as an aperitif, but also thanks to its power and structure it can be enjoyed with Sea bass carpaccio served with asparagus with a honey and lime vinaigrette.