CHAMPAGNE
MANON BOUTILLEZ-GUER

Food wine and pairiong

Apricots stuffed with foie gras
Tuna ceviche with grapefruit

Slice of foie gras with winemaker's sauce
Roasted Camembert with mirabelle plums

Quinoa salad with chicken and citrus
Trout ceviche with grapefruit
Cod with foie gras sauce and orange zest

Tasting Note

Pale gold with brilliant highlights and a fine stream of bubbles

The nose is delicate, with aromas of yellow flowers, honey, candied lemon, fresh chalk, and yellow kiwi

A well-integrated attack of ripe Reine Claude plums and a hint of crisp white grape. It offers rich notes of rhum baba biscuit with a finish of grape-fruit zest and chalk

TECHNICAL CHARACTERISTICS:

Grape variety : 100% Chardonnay
Harvest : 2020
Bottling : Mars 2021
Dosage : 1g/L, extra-brut

LIMITED AMOUNT OF
2171 BOUTEILLES

Le Montmedy
Extrait de terroir