



LE CLOS DE MARZILLY SELECTION 2008 – THE IMPRINT OF A *TERROIR* –

Blending: 100% Pinot Meunier
1 year matured in tanks
Aging on lees under glass during 10 years
Dosage: 7,9 gr/litre

ONE ENCLOSED PLOT

The Clos de Marzilly is historical *clos* of some acres, dating from XIVth century and allowed to produce the wine for the bishop of Reims.

This exceptional parcel is produced by a soil sandy-clay of the Saint-Thierry massif in Marzilly. It is a locality on the edge of the village Hermonville, once famed for its fairs, wines and castles.

ONE GRAPE VARIETY

The Pinot Meunier had been a long time a grape variety set aside. However, it takes up today 34% of our Champagne territory. This name refers to the downy white fuzz below its leaves. The Pinot Meunier adds to the wines roundness, edginess and greed so typical.

ONE YEAR

The harvest 2008 was unpredictable with doubts and hope. The rainy spring has been following by a mixed summer with some frozen temperature at starting Juny. Fortunately, the generous Sun in September allowed to make up for being behind of the grapes maturation.

Eventually, 2008 offered an excellent vintage, full of intensity and character, thus revealing completely its greed and the freshness of the Pinot Meunier.

THE TASTING

Yellow and golden hue, very thin bubbles. An expressive nose, greedy and charming, opening on pastry aromas, honey and almond, brioche slightly toasted with a subtle hint of caramel. Smooth mouth, well balanced. Yellow fruits notes, apricot and passion fruit. Long-tasting creamy finale.

