



CERTIFIED VINEYARD
HIGH ENVIRONMENTAL VALUE LEVEL 3

LES CLASSIQUES MARIUS BRUT NATURE

"The MARIUS cuvée is an authentic champagne which directly reveals the identity of our terroirs and especially their minerality."

Pioneers in the field, we have been working with undosed champagnes for more than 12 years. MARIUS, named after my youngest son, is an authentic and rustic champagne, which focuses on the terroir of the Marne Valley.

TERROIR

Ay, Damery & Venteuil for our selection of Pinot Noir.

Vitry en Perthois & Damery for our selection of Chardonnay.

Damery, Fleury & Oeuilly for our selection of Meunier.

SOILS - EXPOSURE

Clay-limestone

Vallée de la Marne Rive droite

South-East and Southwest exposure.

GRAPE VARIETIES

- 35 % Meunier
- 35 % Pinot Noir
- 30 % Chardonnay
- 40% of which is reserve wine

TECHNICAL INFORMATION

- Vines intermixed with herbs and grasses
- Soil tillage under the rows
- Vinified in stainless steel without malolactic fermentation
- Aging on lees for 20 months
- Disgorging : minimum 6 months
- Dosage 0 g/litre
- Alcohol 12% vol.
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TASTING

To the eye: pale yellow gold color animated by a fine and dynamic sparkle.

On the nose: finesse and fruitiness will awaken your sense of smell, thanks to notes of citrus fruits (lime - pomelos), white fruits (apple - pear), accompanied by an original, slightly iodized touch.

On the palate: Its candid attack will "waltz" your taste buds between fruity notes and the minerality which emerge ; a nice exercise in style which highlights our terroir with its marls, flints and limestone.

GOURMET PAIRINGS

MARIUS will be quite at home as a summer aperitif, or on a beautiful seafood platter and will also be at ease to end a convivial meal.

AWARDS

♥♥♥♥♥ COUP DE CŒUR
DUSSERT-GERBER 2022

GAULT & MILLAU 2022 : 15,5/20

Guide Hachette des vins 2020 : 2 stars

CELLARING

Will continue to evolve as temperature and aeration come into effect
Storage potential: 3 – 5 years
Tasting temperature: 7-10°C

