



## CUVÉE MARGUERITE



|                |                                  |                    |                   |
|----------------|----------------------------------|--------------------|-------------------|
| <b>COUNTRY</b> | France                           | <b>APPELLATION</b> | Champagne         |
| <b>REGION</b>  | Champagne                        | <b>WINEMAKER</b>   | Franck Vollereaux |
| <b>GRAPES</b>  | 75% Chardonnay<br>25% Pinot Noir |                    |                   |

### BACKGROUND

Champagne Vollereaux is called upon to celebrate, add sparkle and pay homage, becoming a synonym for joy, happiness and cheerfulness. For six generations, the Vollereaux family's attention to detail has been reflected in each bottle, leaving a finished product that delivers a fresh, light, elegant and fruity profile. What was once enjoyed by a small group of friends and family is now available worldwide. With its casual-chic style, Champagne Vollereaux creates the occasion and elevates any moment. Cuve Marguerite was made in the memory of Marguerite Vollereaux, Franck and Helene Vollereaux' grandmother, who played a very important role at the champagne house during World War II. Marguerite kept the business going for five years - including the care of the horses, work in the field, the harvest and the production process - as the Vollereaux men went to the front line.

### DESCRIPTION

**COLOR:** Light straw with green reflections and consistent intense, fine bubbles.

**NOSE:** Has great finesse, with aromas of lime mixed with fine floral notes like honeysuckle and white fruits like pear juice and white peach.

**TASTE:** Fresh and soft. Smoke and vanilla notes show a racy maturity in the 2011 vintage, balanced by a vivacity to the palate from the effervescence.

### VINIFICATION

Vollereaux Cuvée Marguerite is aged sur-lie for seven years, more than twice the time required by appellation rules. The grapes undergo 100% malolactic fermentation. 2008 was the perfect year to create the ninth edition of our Cuvée Marguerite. Harvest began on September 17th after a long winter & humid spring; the sunshine in July & early September resulted in perfectly matured grapes. The Chardonnay and Pinot Noir were in excellent condition.

### ANALYSIS

Alcohol: 12% TA: 4.2 pH: 3.07 RS: 9 g/L

### SERVING SUGGESTIONS

As an aperitif, this Champagne can accompany crispy sesame seed crackers; it also pairs perfectly with delicate whitefish.

### BOTTLE SIZES

750 ml

