



*Marie - Le Brun*

# CHAMPAGNE MARIE LE BRUN

## BRUT PREMIER CRU MILLESIME 2018

### PRODUCTION AREA

The plots selected for this Champagne Millesimato are located in the heartland of white vines, in the communes of Cuis and Cramant. This cuvée is composed of Chardonnay grapes from the 2018 vintage, which produced quality and balanced wines. Vinification is carried out in their cellars in full respect of the champenoise tradition.

### THE GRAPE

**Grape variety:** 100 % Chardonnay – vintage 2018

### IN THE VINEYARD

The vineyards are located in the municipalities of Cuis and Cramant.  
Manual harvesting.

### IN THE CELLAR

**Vinification:** Traditional vertical pressing. Fermentation in steel tanks. Malolactic fermentation. Ageing in barrels for 4 months.  
Filtration.

**Aging:** minimum 36 months in bottle on the lees. Disgorgement à la volée and dosage at 6g/L

**Tirage:** 25th April 2019

**Bottle production:** 2710 bottles

