



CHAMPAGNE MARIE CÉSAIRE

Champagne Blanc de Blancs

With undeniable subtle flavours, the Cuvée Blancs de Blancs from the Marie Césaire champagne house brings you freshness and lightness in the mouth. Excellent for a delicious tasting aperitif, it would also be good to accompany sea-food.

Characteristics of the Champagne

When to drink it Equally good as an aperitif or with food such as sea-food and white meats.

The look Light gold.

On the nose Fine and delicate

In the mouth Fresh and light

Blended from 100% Chardonnay

Added sugar Made by adding 12g of **cane sugar**

Degree of alcohol 12 %

Ageing A minimum of 3 years in the cellars



* Price TTC of the unit, excluding charges of delivery

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THE ALCOHOL ABUSE IS DANGEROUS FOR THE HEALTH. TO CONSUME IN MODERATION