



# CHAMPAGNE MARIE CÉSAIRE

## Champagne Brut Premier Cru

Made from mostly Pinot Noir grapes, the Cuvée Premier Cru from the Marie Césaire champagne house gives you delicious fruity notes and lots of freshness in the mouth. Perfect for every occasion, it is the perfect accompaniment for aperitifs and meals, bringing touches of exquisite flavor which will quickly become indispensable.

### Characteristics of the Champagne

When to drink it **As a pre-dinner drink or with a meal**

Appearance Golden

On the nose Rich fruit flavour

In the mouth Fresh and smooth

Blended from Pinot Noir 90%  
Pinot Meunier 5%  
Chardonnay 5%

Added sugar Made by adding 10g of  
**cane sugar**

Degree of alcohol 12 %

Ageing A minimum of 24 months on 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