

CHAMPAGNE
Forget-Chemin

à Ludes-le-coquet

MARIE FORGET

Terroir

Only grapes grown exclusively on our estate are used in our wine. Our vineyard is cultivated according to the regulations drawn out by viticulture raisonnée practices. This refers to sustainable and reasonable agriculture practices which avoid chemical use in the vineyard. The house has been given the certification of Haute Valeur Environnementale (HVE) or High Environmental Value. The average age of the vines is around 31 years old. The cuvée Marie Forget is a blend of the 3 grape varieties cultivated in Champagne (Pinot Noir, Pinot Meunier, and Chardonnay) and 4 crus: Ludes-Le-Coquet, Mailly-Champagne, Chigny-Les-Roses, Verzenay.

Elaboration

- Manual Harvest
- Quality certified pressings (4,000 kg pneumatic press)
- Both alcoholic and malolactic fermentation take place in temperature-controlled stainless steel vats, which helps preserve the individual character of each terroir.

Dosage

8 grams/liter of sugar MCR (moût concentré rectifié or concentrated grape must)

Tasting Notes

This is a more mature wine that shows a lovely complexity on the nose, while simultaneously filling the mouth with flavor. It is recommended to drink it in a larger wine glass such as a Bordeaux glass, so that one can fully appreciate how truly immense this champagne is. Serve at 10° C or 50° F, with crustaceans or fish. This wine is ideal for kicking off any meal. This cuvée is uniquely reserved for wine professionals or exportation.

Bottlings Available

Half bottles: 375ml, Standard Bottles: 750ml

Packagings Available

Cases of 6 standard-sized bottles/12 half bottles

