

CHAMPAGNE  
**Forget-Chemin**

à Ludes-le-coquet

## MARIE FORGET



### **Terroir**

Our champagnes are made exclusively from grapes grown and picked in our own vineyards which we cultivate using sustainable agricultural practices. The estate has been certified as being of High Environmental Value (HVE). The average age of our vines is 31 years. Cuvée Marie Forget is a blend of wines from three different years and includes all three of the main Champagne grape varieties (Pinot Noir, Pinot Meunier and Chardonnay). The grapes come from 4 villages: Ludes-le-Coquet, Maily-Champagne, Chigny-les-Roses and Verzenay

### **Wine Making**

- Manual harvest
- Quality certified pressing
- Alcoholic and malolactic fermentation carried out in temperature-controlled stainless-steel vats

### **Dosage**

8g/l (MCR)

### **Tasting Notes**

A champagne at the peak of its maturity showing real aromatic complexity and great character on the palate. Serve at 10° C (50° F) in a large, broad wine glass in order to appreciate the full breadth of the wine in the mouth. Perfect as an aperitif, it's also an excellent match with a variety of shellfish and fish.

### **Bottles sizes**

Available in 750 ml bottles and 375 ml half bottles

### **Packaging**

Packed in cases of 6 bottles, or 12 half bottles