



- PREMIER REGARD
BRUT
- ESPRIT LIBRE
EXTRA-BRUT
- 
MAGIE BLANCHE
BLANC DE BLANCS
- CRAYONS DE VIGNE
ROSÉ
- EXTASE
BLANC DE NOIRS
- EXTASE ROSÉE
BRUT NATURE
- EXTASE BOISÉE
MILLÉSIMÉ 2011
- COTEAUX CHAMPENOIS
BLANC
- RATAFIA
CHAMPENOIS



MAGIE BLANCHE BLANC DE BLANCS

Bottle (750 ml)

WINEMAKING

- **BLEND**

100% Chardonnay.

- **CRUS**

100% from the southern hills of Epernay, reflecting the year-to-year perpetuation of the quality and style of our Blanc de Blancs.

- **AGEING AND VINIFICATION**

Our Brut *Magie Blanche* champagne ages in the cellar for a minimum of 36 months after bottling. Dosage: 8.5 g/L

TASTING

- **APPEARANCE**

Pale yellow, silvery reflections.

- **NOSE**

Expressive and intense nose of yeasts, butter biscuits, fine spices, fresh grass.

- **MOUTH-FEEL**

Very frank and direct attack on the palate with a nice refreshing acidity and a firm, solid structure. Long finish sustained by a persistent tasty note.

- **FOOD AND WINE PAIRING**

Excellent as an aperitif and with roasted or grilled fish.

- **THE WORD FROM
THE CELLAR MASTER**

As an aperitif, serve at 7-8°C. At the table, serve at 10-12 °C.
In contrast with lemon almond cookies or an exotic fruit charlotte.

Tasting notes and comments by **Paolo Basso**,
Best Sommelier 2013.