

Since 2016, MARC CHAMPENOIS has replaced the MARC DE CHAMPAGNE Protected Designation of Origin, which became a PGI (Protected Geographical Indication).

This French brandy is produced from Champagne grape pomace.

Our grape pomace is supplied to a traveling distiller who settles in DAMERY for a few days in January or February.

The grape pomace is distilled to extract alcohol of the best possible quality.

The newly distilled pomace brandy then ages in oak barrels for several years, and while the angels' share slowly evaporates, the aromas concentrate and develop.

We bottle the Marc once the alcohol content has fallen by 20% vol. and has reached 41% vol.