

MARC DE CHAMPAGNE

The golden colour is very bright and the first tears are smooth and fast. Some twenty seconds later, the much smaller and slower second tears express the concentration of this Marc.

Immediately, the nose is very aromatic and offers notes of fermented grape skins, with a hint of almond and liquorice. With aeration, bay leaf, iris and nuts complement the expression of this distinctive, silky nose.

The Marc holds wonderfully, and the following day, the aromas remain almost identical in the glass. They are a little more delicate, which implies that this brandy improves once aerated.

First the attack is soft, then warmth overwhelms the palate, without any noticeable sharpness. The acidity and the tannins are imperceptible, which adds to the smooth, warm texture of this Marc.

The finish is supported by the alcohol and is quite long (7 to 8 seconds). It ends on a slight astringent note accompanied by a hint of bitter freshness.

This traditional Champagne brandy is presented here at its most authentic. Straightforward, generous and beguiling after a few sips, it bears witness to a rare craftsmanship.

This Marc is recommended for those who love the Champagne region and its traditions.

Serve it in a wine glass at 14-15°C so as to curb the alcohol's warmth, and slowly bring the glass to your nose.

It is a perfect digestive at the end of a meal, but can also be paired with desserts such as vanilla ice cream, some sorbets, "Tarte Tatin" and chocolate. The bold will try it with Camembert...

Franck Wolfert