



MARCEL VÉZIEN
CHAMPAGNE
— À CELLES-SUR-OURCE —



EFFERVESCENCE 56

Effervescence 56 celebrates the date that our Maison was founded: 1956. At that time, Marcel Vézien was mainly growing Pinot Noir. And so this cuvée reflects our Maison's characteristic style: fruity and structured.

Also available in Demi-Sec, and in half-bottles

TASTING NOTES

Appearance: Pale yellow with golden salmon-pink glints.

Nose: Subtle, understated aromas of green apple and pear. Clean, saline character.

Palate: Beautiful, complex range of flavours with notes of fruit compote and gingerbread. On the palate, the wine's character is reminiscent of rhubarb: a perfect combination of fruit and vegetal nuances. The finish reinforces the clean, subtle style of the bouquet. This signature expression of the Pinot Noir and the terroir make this cuvée the perfect introduction to Maison Vézien. On the palate, the wine's character is reminiscent of rhubarb: a perfect combination of fruit and vegetal nuances. The finish reinforces the clean, subtle style of the bouquet.

FOOD & WINE PAIRING

Pairing with similar flavours: White fish, veal in white sauce.

Pairing with contrasting flavours: Fine charcuterie, dressed meat carpaccio. Apple-rhubarb compote.

Dosage	Grape varieties	Maturation on lees
8g/l (Brut)	90 % Pinot Noir	38 to 42 months on lees
	5 % Chardonnay	
	5 % Pinot Meunier	