



MARCEL VÉZIEN
CHAMPAGNE
— À CELLES-SUR-OURCE —



LUMIÈRES DE L'AUBE

“Dawn Light” is a deliciously surprising champagne. It offers a wonderfully bright expression of our Côte des Bar terroir. Its complexity comes from the superb balance between relatively small quantities of Chardonnay and Pinot Blanc (white grapes) and the dominant Pinot Noir (85%). A champagne that will delight both novices and connoisseurs as an aperitif or with a meal.

TASTING NOTES

Appearance: Yellow with green-gold glints.

Nose: Initial aromas of pastries and fresh butter, meringues just out of the oven, macaroons and brioche. These are followed by scents of cooked figs.

Palate: A range of citrus flavours, at first soft and then slightly bitter that highlight the wine's personality.

FOOD & WINE PAIRING

Pairing with similar flavours: Oysters, fish with butter sauce. Lemon meringue tart.

Pairing with contrasting flavours: Fish carpaccio. Haddock gratin. Baked apples with caramel glaze.

Dosage	Grape varieties	Maturation on lees
8g/l (Brut)	85 % Pinot Noir	42 to 48 months on lees
	15 % Cépages Blancs	

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