



MARCEL VÉZIEN  
CHAMPAGNE  
— À CELLES-SUR-OURCE —



## SECRET D'ÉCLAIRÉS

Blanc de blancs

“Secret of the Enlightened” has a special characteristic that only champagne lovers will be able to detect... This Blanc de Blancs (made uniquely with white grapes) consists of a house blend that combines a touch of Pinot Blanc with Chardonnay. An excellent year and an extended period of ageing enable a powerful expression of springlike, almost spicy aromas. Its complex, floral style is the perfect match for refined cuisine, or to light up an evening with its originality.

### TASTING NOTES

**Appearance:** Yellow with deep green glints.

**Nose:** Intensely floral (a pleasant, unusual characteristic for a Blanc de Blancs). A walk in a spring garden with honeysuckle, violets and lilacs.

**Palate:** Powerful and structured, with notes of citrus fruit. Generous, fruity and round, with hints of smoke and spices in the background. Unusual and surprising, perfect with food.

### FOOD & WINE PAIRING

**Pairing with similar flavours:** Thai cuisine, with spring rolls, mint, soy, bamboo shoots with lemon sauce, frogs' legs with parsley butter.

**Pairing with contrasting flavours:** Pan-fried foie gras deglazed with Ratafia.

Dosage	Grape varieties	Maturation on lees
8g/l (Brut)	90 % Chardonnay	48 to 54 months on lees
	10 % Pinot blanc	