



MARCEL VÉZIEN
CHAMPAGNE
— À CELLES-SUR-OURCE —



SOUVENIR
D'ANCÊTRE

This cuvée pays homage to Armand Vézien, who has inspired generations of Véziens in the business of champagne production. Like him, this champagne is intense, powerful and elegant. 70% Pinot Noir and 30% Chardonnay blended with reserve wines. It combines generosity with sumptuous vinosity.

This is a champagne to remember, and with which to celebrate...

TASTING NOTES

Appearance: Deep golden yellow colour, reflecting a long ageing period in the cellar.

Nose: The initial nose offers notes of tea, infusions and tobacco, expressing a rather vinous range of scents

Palate: The attack confirms the intense character, with a return of the bouquet's toasted notes.

A champagne to serve with food, as an aperitif and for later in the evening.

FOOD & WINE PAIRING

Pairing with similar flavours: Lobster à L'Armoricaïne, poultry with morels.

Pairing with contrasting flavours: Fresh fruit and grilled pineapple salad.

Dosage	Grape varieties	Maturation on lees
8g/l (Brut)	70 % Pinot Noir	60 to 72 months on lees
	30 % Chardonnay	