

# Domaine ERIC TAILLET

## Champagne

SUR LE GRAND MARAIS  
BRUT NATURE

« *Pureté et transparence* »



### PRODUCTION

Blend of 90% Meunier and 10% Chardonnay, from Baslieux Sous Chatillon (Vallée de La Marne).

Both grape-varieties are planted on the same plot (Complentation Parcelaire), harvested once to obtain the best maturity for the Meunier and freshness from the Chardonnay. The plot is located in the Vallée du BELVAL on marshy clay soil.

Sustainable viticulture, grass growing between rows, mechanical plowing, no chemical weedkillers. Foliage treatments and sprayings with only pure algae and certified organic oligo-elements.

**Dosage :** Brut Nature. No dosage

**Maturation :** cellar aged for a minimum of 36 months on lath and tip with cork and stapled.

### SENSATIONS

**To the eyes :** The delicate colour and the golden yellow reflections are a sign of the wine's maturity and Eric Tillet's vinification and winemaking methods. It offers a delicate and brilliant luminosity sparkling into the glass.

The tiny bubbles are very active, dynamic on the surface and burst delicately into the glass.

**To the nose :** A first lively impression of citrus aromas as well as white fruits. It then develops on more delicate and light brioché notes.

**On the palate :** The nose echoes the palate. Bubbles convey freshness and dynamism ; The palate is a continuity of the nose and confirm citrus aromas notes and white fruit touches.

### OUR ADVICE

« A summer time Champagne which enlightens a sunny day with friends for a brunch or aperitif, late in the afternoon. An invitation to holidays, sunny and warmth. « Sur le Grand Marais » will be the perfect champagne to any friendly moment punctuated by a glass around a swimming pool, or taken in a terrace. »

