



NV Barrat-Masson “Les Margannes” Brut Nature

Barrat-Masson’s “Les Margannes” comes from chardonnay vines (40 yrs) grown on chalky soils. As the top wine of the estate, 80% of the composition comes from the first press – Coeur de Cuvee. Biscuit, honey, acacia and minerality for days on this fine-tuned Champagne from Barrat-Masson.

VARIETIES: 100% Chardonnay

COMPOSITION: 2011 vintage

VINEYARDS: 7 hectares of estate vines in Bethon in Villenauxe-la-Grande - Côte de Sézanne

VINEYARD SOILS: Clay & Chalk (70%)

FARMING: Organic – certified by Ecocert

WINEMAKING: Hand harvested, each parcel pressed separately and fractionally using traditional Coquard press. Fermentation at low temperature (16C) in stainless steel tank & oak barrels. Partial malolactic fermentation completed.

AGING: Still wine minimum 9 months on fine lees after primary fermentation is completed. Sur lattes minimum 24 months. Minimum 3 months in bottle before release after being disgorged.

DOSAGE: 0g/L

