

EXCELLENCE BRUT PREMIER CRU SHARING SPIRIT

The structure and weight of this blend make it not only very acceptable on its own but also more than capable of accompanying a meal.

BLEND

40% Pinot noir; 40% Pinot Meunier; 20% Chardonnay
Malard Excellence 1er Cru is Champagne made exclusively from grapes
grown in the 43 villages permitted to produce Premier Crus, mainly
from the region around Epernay. The length and freshness of this
Champagne, as well as its elegant, fruity nose, combine to give a nicely
structured, well balanced wine.

TASTING NOTE

- APPEARANCE: brilliant, slightly gold colour and plenty of mousse.
- NOSE: very expressive, vinous and already well developed with almost jammy fruit notes of apricot just beginning to become slightly candied.
- PALATE: Firm and predominantly showing good structure and plenty of length from the Pinot components.

Bottle size	75cl
Carton	6 bottles
Carton weight	10,8 Kg
Nb of Cartons / pallet	80 cartons
Nb of bottles / pallet	480 bottles
Nominal Palet Weight	864 Kg
Pallet type	Euro 80 x 120
FAN code number	345123000018

