



CHAMPAGNE ALEXANDRE DEMARJORY

Les Riceys, France

CUVÉE CÉLESTE BRUT

+256920 (SPEC) Wholesale \$37.46 BC Retail \$48.99



*Silver Medal
Selection
Mondiale 2015*



*Silver Medal
Vinales
Internationale 2016*

A beautiful light yellow colour with very fine bubbles. On the nose, powerful and full with notes of white and yellow fruit, perfectly complemented by flavours of peach and ripe strawberries. Richer aromas of apple, pear and strawberry surface as the wine opens, delivering a fruity and silky cuvée which emerges on the palate, and spreads into into a melange of rich, fresh fruit flavours of apple, pear, hints of mature orange, cherry and vanilla.

The wine is made from average 20 year-old vines, and contains 15% reserve wines. Drinkable now, and will gradually evolve after 3 years of cellaring.

Technical Data

Pinot Noir 75% (15% Reserve)

Chardonnay 25%

Pinot Blanc 5%

Bottle aged minimum 3 yrs

Average age of vines: 20 years

pH: 3.06

Acidity: 4.6 g/l

Residual Sugar: 11.6 g/l

12.3% alc./vol.

Case 6 x 750 ml



+256920

 *Choice Import Agencies*