



Champagne Camille Marcel Brut de Noirs, Brut - NV

Winemaker: Adeline Bonnet

AOC: Champagne

Vintage: 2017 base wine

Vol: 12.5 %

RS / Dosage: 10 g/L

Time on lees: 36 months

S02: 55 mg/L

Total Production: 3000 bottles

Grapes: 100% Pinot Noir

Vine Age: 60 years

Sols: Argilo-calcaire

Vegan: No

Allergens: None

Closure: Cork, Cage + Foil

Drinking Window: 2 - 3 years

Ethos: Low intervention, Terra Vitis

Producer: Adeline Bonnet is the fourth generation of her family to farm the property and (with the help of her father) is the first to make Champagne. Her 5.5 Hectares property is planted just outside Bragelogne, the Southernmost village of the Côte des Bar and consequently, Champagne. The next village over to the South-East is Côte d'Or houses and to the South-West is Chablis Houses.

Adeline farms the vines organically and ferments, ages and bottles the wines in the garage below her house, where she houses 4 Amphora, 2 French Oak Barrels, 1 Stainless Steel Tank and 6 Demijohns. Her entire production has not yet exceeded 15,000 bottles a year and she makes five cuvées.

Vinification: Manual harvest with selective triage in the vineyard. Temperature controlled fermentation. Full malolactic conversion. Stainless steel and amphora maturation followed by **36 months** ageing on lees.

Tasting: Lively, frothy, yeasty, elegant stone fruit, ripe grapefruit, subtle stewed red fruit, long finish



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