



MAGIE BLANCHE  
BLANC DE BLANCS

CRAYONS DE VIGNE  
ROSÉ

ESPRIT LIBRE  
BRUT

PREMIER REGARD COTEAUX CHAMPENOIS  
EXTRA-BRUT BLANC DE BLANCS

EXTASE  
BLANC DE NOIRS

EXTASE ROSÉE  
BRUT NATURE

RATAFA  
CHAMPAGNE



## MAGIE BLANCHE BLANC DE BLANCS

Bottle (750 ml)

### WINEMAKING

- **BLEND**

100% Chardonnay.

- **CRUS**

100% from the southern hills of Epemay, reflecting the year-to-year perpetuation of the quality and style of our Blanc de Blancs.

- **AGEING AND VINIFICATION**

Our Brut *Magie Blanche* champagne ages in the cellar for a minimum of 36 months after bottling. Dosage: 8.5 g/L

### TASTING

- **APPEARANCE**

Pale yellow, silvery reflections.

- **NOSE**

Expressive and intense nose of yeasts, butter biscuits, fine spices, fresh grass.

- **MOUTH-FEEL**

Very frank and direct attack on the palate with a nice refreshing acidity and a firm, solid structure. Long finish sustained by a persistent tasty note.

- **FOOD AND WINE PAIRING**

Excellent as an aperitif and with roasted or grilled fish.

- **THE WORD FROM THE CELLAR MASTER**

As an aperitif, serve at 7-8°C. At the table, serve at 10-12 °C. In contrast with lemon almond cookies or an exotic fruit charlotte.

Tasting notes and comments by Paolo Basso, Best  
Sommelier 2013.

CHAMPAGNE  
*Jean Diot*