



MARCEL VÉZIEN  
CHAMPAGNE  
— À CELLES-SUR-OURCE —



## TERRE D'ARTISTES

Jean-Pierre, representing the fourth generation of Véziens, created this champagne consisting mainly of Pinot Noir (75% Pinot Noir, 25% Chardonnay), to reflect the Maison's long-standing relationship with artists and cultural events. This cuvée was first served on a prestigious occasion in 1978 to celebrate the arrival of the Double Eagle II hot air balloon. Since then, its elegance and generosity have made it the ideal champagne for numerous other cultural festivities.

### TASTING NOTES

**Appearance:** Yellow with glints of gold.

**Nose:** Expresses the characteristics of the Pinot Noir with beautiful aromas of kirsch and yellow fruit stones, such as mirabelle plums and greengages.

**Palate:** Generous and full-bodied with a fresh attack. Very sensual on the palate offering richness and volume.

A champagne to serve with food and late into the night!

### FOOD & WINE PAIRING

**Pairing with similar flavours:** Foie gras, lamb chops, quail with grapes

**Pairing with contrasting flavours:** Morello cherry or damson tart.

Dosage	Grape varieties	Maturation on lees
8g/l (Brut)	75 % Pinot Noir	54 to 60 months on lees
	25 % Chardonnay	