



Magie Blanche Blanc de Blancs **A.O.C. Champagne**

Varieties

100% Chardonnay

Type of Wine

Brut Champagne with 36 months of bottle aging.

Analytical Parameters

Sugar: 8.5 g/l

Winemaking

Made exclusively from Chardonnay and aged in bottle for 36 months, allowing it to achieve excellent maturity before release.

Tasting Notes

Color: Pale yellow with silvery reflections.

Nose: Expressive and intense, with aromas of yeast, buttery cookies, fine spices, and fresh herbs.

Palate: Straightforward and direct on the palate, with refreshing acidity, solid structure, and a long, persistent finish.

Food Pairing

Ideal as an aperitif, with fatty fish, seafood, shellfish, or delicate dishes with creamy sauces.