

Millésime  
**2019**  
Vintage



CHAMPAGNE  
**MARTIN ET  
MARTIN**

„Siblings by chance,  
brothers by choice“

Obsessed with champagne, we curate rare,  
limited releases so every bottle carries  
a story worth telling. Taste the hustle.

**Le vin des rois, le roi des vins**

**La Première**  
ELABORÉ À CHOUILLY

GRAND CRU  
**BLANC DE BLANCS**

DOSAGE Extra Brut 2g/L	CÉPAGE 100% Chardonnay	DÉGORGEMENT 09/2025
GRAPES Chouilly Grand Cru	TERROIR Chalky soils and subsoils	VINIFICATION Stainless steel vats with long ageing on lees
AGEING 5 years on the lees	ALCOHOL 12.5% vol	FORMATS 750ml

**PROFILE**

Precise, radiant and creamy

**COLOUR**

A brilliant straw-gold hue with shimmering  
golden highlights

**TASTING NOTES**

The nose reveals a fragrance of subtly perfumed  
white flowers. The chiseled freshness of this wine  
offers a graceful aromatic profile, elongated by notes  
of citrus zest.

The palate features a voluptuous, silky, and delicate  
texture. It displays delicate floral notes alongside  
freshly cut citrus. The wine is well balanced and  
refined.

IT IS RECOMMENDED TO SERVE THIS WINE AT AROUND 12°C  
IN A TULIP SHAPED WINE GLASS.

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*O. Martin* *J. Martin*  
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**SANTÉ  
PROST  
SALUD**

PRODUIT DE FRANCE  
PRODUCT OF FRANCE

Designed in Zurich, produced in Champagne

