

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

