

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 Troisième

ELABORÉ À VENTEUIL

TROIS CÉPAGES

ASSEMBLAGE

MULTI-VINTAGE BLEND 2023 BASE WINE

DOSAGE Extra Brut 2g/L	CÉPAGE 30% Chardonnay, 40% Meunier, 30% Pinot Noir	DÉGORGEMENT 10/2025
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GRAPES Venteuil	TERROIR Clay-limestone soil	VINIFICATION In oak barrels and stainless steel vats
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AGEING 2 years on the lees	ALCOHOL 11% vol	FORMATS 750ml
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PROFILE

Fresh, expressive and harmonious

COLOUR

A pale green with a golden hue

TASTING NOTES

An expressive, fresh aromatic profile with scents of fruit, acacia blossom, and brioche-like notes. Aromas of white fleshed fruit, delicately scented with vanilla pod.

On the palate a silky, creamy, well-balanced texture. The bubbles meld into the body of the wine, giving way to a Champagne that is fresh, lively, and saline. The finish is tonic and lingering, extended by fine bitters suggesting hops.

IT IS RECOMMENDED TO SERVE THIS WINE AT AROUND 10°C
IN A TULIP SHAPED WINE GLASS.



**SANTÉ
PROST
SALUD**

**PRODUIT DE FRANCE
PRODUCT OF FRANCE**

Designed in Zurich, produced in Champagne

