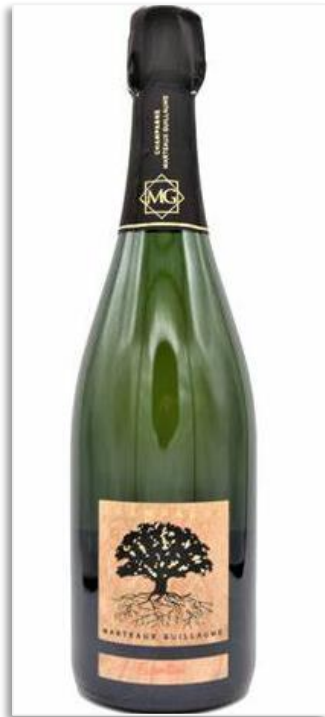




Guillaume Marteaux - Champagne

Extra-Brut | Bonneil, Vallée de la Marne

'Cuvée L'Indigène', the terroir's gift of indigenous vines...



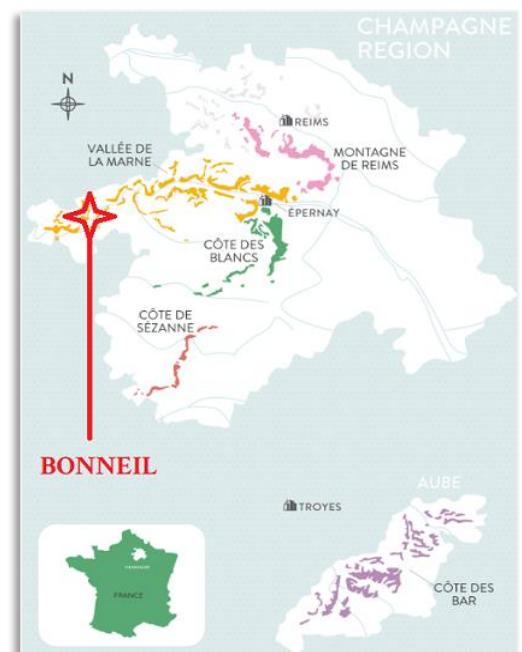
- **Dosage:** 5 gr/l – Ageing 6 years on lees
- **Vinification:** 100% Stainless steel vat – No malolactic fermentation – No filtration
- **100% Pinot Meunier**
- **Eye:** Intense shine, fine bubbles, a golden colour with copper highlights
- **Nose:** A gourmet nose and generous expressing delicate notes of stone fruit like peach and apricot.
- **Mouth:** Very fruity and round. It enhances a dense and warm palate sensation. The champagne reveals harmonious notes of stone fruit, citrus and sweet almond.
- **Food Pairing:** This fruity but not very sweet champagne accompanies dishes with balanced flavours like creamy chicken breast, a vegetarian salad with herbs and walnut or truffle oil. It will also enhance a good low-sugar dessert.

The Grower

At the Marteaux family estate, the know-how is passed on from generation to generation. Guillaume is the fifth in line and took up the torch at the end of his studies at the Lycée Viticole de la Champagne in Avize. Guillaume began officially harvesting in organic culture since 2022 with a great passion and dedication.

The Terroir

The vineyard thrives on clay-silt, clay-limestone, marl and clay soils. A vein of sand crosses a slope of the vineyard, adding diversity to the local terroir and giving the wines complex and original characteristics. Thanks to this natural amphitheatre with a drop of 120 meters and its ideal South/South-East exposure, the vines grow sheltered from the prevailing winds and produce ripe, tasty grapes. The vines resulting from the massal selection maintain the vineyard's distinctive traits and its relation with terroir.



Guillaume Marteaux champagnes are sourced, imported and distributed by **Propellis:**

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