



Fine
DE LA MARNE

VIEILLE FINE DE LA MARNE

V.S.O.P. — 40% vol



Technical sheet

Subtle and well-balanced, this Eau-de-vie is produced from the traditional distillation of wine made exclusively in the Champagne vineyards.

The vieille Fine de la Marne is aged for several years in oak barrels, allowing it to refine its aromas.

Tasting

When tasted, it evokes delicate floral and vanilla flavours. Soft and round, its subtle bouquet enhances all the culinary preparations with which it is associated, whether savoury or sweet.

Did you know ?

Fine de la Marne is to Champagne what Cognac is to the Charentes and Armagnac to Gascony.



A brilliant, limpid golden colour with amber highlights. Its colour evokes elegance and richness.



Woody, vanilla notes dominate, enhanced by delicious aromas of mirabelle plum and yellow plum.



The finesse of this eau-de-vie is confirmed by delicate floral accents and wine nuances. The finish is warm and persistent.