



# Marc Champenois

## VIEUX MARC DE CHAMPAGNE

V.S.O.P. — 40% vol



### Technical sheet

This eau-de-vie is obtained by distilling grape marc (grape residues like skin, pips and stem) from Champagne vineyards after the press.

Vieux Marc de Champagne is aged for several years in oak barrels, bringing beautiful amber colour and refining its aromas.

### Tasting

When tasted, Vieux Marc de Champagne releases fresh, fruity and gourmet notes. Its powerful, elegant flavour makes it the perfect digestif and the ideal ingredient for bringing out the character of sauces, flambé meats and flavouring ice creams and sorbets.

### Did you know

Marc is to France what Grappa is to Italy and Tsipouro is to Greece.



A beautiful amber-gold colour that invites you to savour it.



Woody, vanilla notes emerge, accompanied by hints of mirabelle plum and yellow plum, offering a sweet, fruity touch.



A floral, delicately vinous attack, where the roundness of the fruit blends harmoniously with woody aromas for a subtle and lingering finish.