

Forest-Marié N.V. Brut Tradition

WineWise Code	KFM-4
Country	France
Region	Champagne
Subregion	Montagne de Reims
Color	Sparkling
Alcohol by Volume	12.35
Acidity	4.35
Residual Sugar	7.15
Dosage	8.5 g/L
Years in Blend	60% 2011-2012, 40% 2013
Bottling Date	4/17/14
Disgorgement Date	3/11/19
Closure	Natural Cork
Annual cases produced	3000 cases
Varieties	33% Pinot Noir, 33% Pinot Meunier, 33% Chardonnay
Maceration Notes	no maceration
Pumpover or Punchdown?	pumping from bottom to bottom
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	20-30 days
Aging method	80% Stainless Steel, 20% Cask
Aging duration (months)	8 months
Filtered?	Yes
Lees Contact or Stirring	Vinification sur lies
Malolactic	Yes
Added Sulfur	Yes, 40mg/L
Soil Type(s)	Calcareous
Elevation (meters)	120-150
Vineyard Aspect	Southeast
Vine age (years)	45
Vine Yields hl/ha	70
Farming practices	Sustainable
Vine Training Notes	Taille Cordon de Royat (Pinot noir, Meunier) et Chablis (Chardonnay)
Grape Picking	Hand-harvested

Notes from the producer:

The adjacent property deed from 1746 attests that growing vines is a long family tradition. It was barely interrupted when one of our ancestors took part in the Napoleon's Invasion of Russia. We are currently running a vineyard that has increased little by little over 9 generations. Each of them set their own experience. Our current brand name – Forest-Marié- is highly symbolic. It brings two different families together: Thierry's family from Trigny and Gracianne's family - his wife - from Ecueil. With their 2 children – Louis and Marthe – they are working to improve the care of each vine plant according to the specific character of the soil.



WineWise Notes:

This is the cuvée that won the coveted Coup de Coeur from the Guide Hachette in France. Made from equal parts Pinot Noir, Chardonnay and Meunier. It has that insinuating nose that only champagne can offer, full of biscuity intrigue. Crisp and fresh, with a beguiling gingery overtone, this is a mighty satisfying “basic” champagne that is a poster-child for what makes our grower friends such a rewarding source for this most important of beverages.

