



AMC 05 MAGNUM

GRAPES

50% Chardonnay
30% Pinot Noir
20% Meunier

Champagne made by blending the 3 main grape varieties, with a greater presence of Chardonnay that gives elegance. Fruit of the first pressing combined with reserve wines able to give energy and creaminess, it is subsequently dosed at 5g/l and presents hints of ripe yellow fruit, sugar candy and field herbs. Freshness and softness dance after each other, in a constant interplay between savouriness, tension and fullness.

Magnum format only.