

# JEAN-MARIE MASSONNOT

CHAMPAGNE

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## *Minuscule* ASSEMBLAGE

Fascinating tiny nature. little nothings coming of age. At Massonnot's, we are very sensitive to the smallest things. Given enough love, all things end up growing. We tend to our vineyards as we would our garden and produce wine with expressive aromas, rich in substance and originality. This cuvée is very revealing of our style, as an invitation to learn all about the anecdotes hiding behind our other wines.

*It is the story of lively fleshy wine, with a surprising contrast between its bouquet and aromas.*

### NOSE

Candied fruits come first. These are the aromas brought by the reserve wines. They are completed by aromas of barley sugar or water. This champagne's rich enticing aromas sharpen the appetite.

### MOUTH-FEEL

Its thirst-quenching chill takes centre stage. Fresh red citrus fruit and summer fragrances. Roundness and complexity balance its lively, invigorating energy.

### FOR THE TABLE

making use of its tension





*On the label, you see the branches of our two trees - fig and apple, and of the dill sprouts which grow freely in our vegetable patch.*

## CREATION

- 40 % Meunier, 35 % Chardonnay, 25 % Pinot Noir
- 100 % cuvée
- Partial malolactic fermentation
- BRUT : 5 g/L
- 60 % harvest of 2018 + 40 % reserve wines
- ZERO DOSAGE : 0 g/L
- 60 % harvest of 2020 + 40 % reserve wines

## Available in

Bottle

**Champagne JM Massonnot - 23 rue haute - 51390 COULOMMES LA MONTAGNE (FRANCE)**

**+33.(0)3 26 49 76 74 • [www.champagne-massonnot.fr](http://www.champagne-massonnot.fr)**

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME WITH MODERATION.