



MARIE COPINET CHAMPAGNE EXTRA QUALITY BRUT 0

Green apple and white pepper, lemon zest and biscuit. Light body with zesty, not fully integrated acidity and a phenolic bite on the finish. Almost astringent. 1/3 pinot noir, 1/3 pinot meunier and 1/3 chardonnay. Dosage 4g/L. Drink now.



MARIE COPINET CHAMPAGNE CUVÉE ARGILLA VILLONISSA BRUT NATURE 0

Sliced lemons, fresh bread and almonds on the nose, followed by a fresh, zesty palate. Lively bubbles. Bone-dry and refreshing. Chardonnay. Drink now.



MARIE COPINET CHAMPAGNE LA CROIX DU BALAI EXTRA BRUT 0

Walnut and lemon candy, oyster shell and red apple. Large bubbles, yet silky and long with zesty acidity, medium body and a long, savory tatin finish. 100% pinot meunier. Disgorged in 2023. Dosage 2g/L. Drink or hold.



MARIE COPINET CHAMPAGNE LA RUELLE DES LOUPS EXTRA BRUT 0

Bright green apple and tatin-like complexity, with walnut depth. Light to medium body with zesty, integrated acidity and fine mousse. Delicate, but full of detail. 100% pinot meunier. Disgorged in 2023. Dosage 2g/L. Drink or hold.



MARIE COPINET CHAMPAGNE NOS PAS DANS .. L'ARGILE BRUT NATURE 0

Restrained green apple with buttery notes and lemon-peel leafiness. Large yet silky bubbles of good length with medium body and tight-knit acidity. Lemony fruit and a long aftertaste with toastiness and chalky minerality. 100% pinot meunier. From organically grown grapes with Ecocert certification. Disgorged in 2023. Dosage 0g/L. Drink now.



MARIE COPINET CHAMPAGNE NOS PAS DANS .. LA PIERRE BRUT NATURE 0

Pure strawberries and violets, together with bright lime-peel freshness. Firm acidity on the medium- to full-bodied palate with fine and long mousse and a lemon-bush finish. 100% pinot noir. From organically grown grapes with Ecocert certification. Disgorged in 2023. Dosage 0g/L. Tense style. Drinkable now, but it will gain complexity with aging.