



CHAMPAGNE

**ADAM-JAEGER**

— À BERRU —

## Marc de Champagne

*This regulated appellation brandy is obtained by distillation of destemmed and fermented grape marcs.*

*The brandy is then refined by aging in oak barrels  
(5 years minimum)*

**DEGREE OF ALCOHOL:** 40 °

### **TASTING RESULT:**

Color : Marc de Champagne has a golden and luminous color.

Nose: The nose is immediately very aromatic, there are notes of fresh grape pulp and slightly woody notes.

On the palate: The attack on the palate is sweet, then the heat of the alcohol invades us. The texture of this Très Vieux Marc de Champagne is supple and warm.

After a few moments, it reveals notes of vanilla, chocolate and fresh grapes.