




CHAMPAGNE  
PAUL BERTHELOT

MAISON FONDÉE EN 1884

— CUVÉE LA MARQUISE —  
BRUT NATURE | PREMIER CRU



*"The Champagne terroir is exceptionally rich! Since 1884, our family has had the immense pleasure of tending to 16 hectares of vineyards located between Dizy and Avenay, classified as Premier Cru, as well as in Ay, classified as Grand Cru. The diversity of these parcels, is an endless source of inspiration. Our motto: to experiment, innovate, learn, and share our greatest successes!"*

VINEYARD LOCATION	Between Dizy and Avenay, at the foot of the sunny slopes of the Montagne de Reims
ELEVATION	90-300 meters
SOIL TYPE	Chalky limestone
FARMING PRACTICES	 Certified HVE
AVERAGE VINE AGE	30 years
CASE PRODUCTION	Approximately 100,000 bottles
YIELD	12,000 kilos per hectare
TRELLIS SYSTEM	Guyot
VARIETAL/BLEND	100% Chardonnay
AGING VESSELS	Aged wooden barrels
ALCOHOL BY VOLUME	12%
DOSAGE	3g/litre



5TH GENERATION WINEMAKERS  
Arnauld and Valerie Berthelot

REGION/SUBREGION  
Champagne, Pierry

