

## VIEUX MARC DE CHAMPAGNE



### **Technical Description :**

- Ambient temperature in a balloon glass or ice cream glass
- Warm and subtle aromas
- Recommended in the kitchen :
  - o To perfume sauces
  - o Flavor ice cream / sorbets
  - o Flame the meat

### **Breeding :**

Obtained by the distillation of fermented and destemmed grape marc. This brandy is concentrated up to 70% alcohol volume in stills and then refined by aging in oak barrels to be served at 40% vol.

**Size :**  
Bottle 75cL