



Champagne Brut “Embl’M”

Domaine Thierry Massin, winemaker in Ville-sur-Arce



Broad and complex



70% pinot noir, 30 % chardonnay



Store in a cool cellar



Serve between 46 and 50°F



Scallops, grilled shrimp, truffle omelette, brie or comté country cheese, sheepsmilk cheeses, frangipane



Perfect for an *aperitif*, a wine to stimulate the taste buds, serve at a family dinner, to be shared with good friends to make great memories

Alcohol abuse is dangerous for your health, consume in moderation.



Domaine Thierry Massin

The Massin family, winemakers
in Ville-sur-Arce

About the *terroir*

The Champagne region has a thousand-year history, made famous by the legendary Dom Pérignon, a Benedictine monk who developed the Champagne method in the 17th century, ranging from the technique to make wine effervesce to the science of cultivating vines in harmony with nature. Following decades of mass production, a young generation of winegrowers is today restoring the nobility of the Benedictine heritage and reworking Champagne wines from the vineyard to the cellar, with extraordinary eye for detail and respect for time-honored traditions. The true soul of Champagne is finally reborn!



Cultivation: Located on the Côte des Bars, this 12-hectare estate was created in 1977 by Thierry and his sister Dominique. Demanding and very keen to preserve the proven approach of prior masters, they have also invested and innovated to ensure high-quality, sustainable viticulture.

Vinification: The vintage comes from clay-limestone terroirs of Portlandian and Kimmeridgian type. Tillage, limitation of inputs, grass cover, early leaf removal, parcel vinification.