



## OLD MARC de CHAMPAGNE

This brandy of Regulated Designation of Origin (AOR) is obtained by the distillation of destemmed grape marc, coming exclusively from the Champagne vineyards.

When tasting, the Vieux Marc de Champagne exudes fresh, fruity and delicious notes. Its refined and powerful taste makes it a perfect digestif and the ideal ingredient to awaken the character of sauces, flambé meats and to flavor ice creams and sorbets.



Spirit's origin: resulting from the distillation of grape marc from Champagne

Alcoholic degree: 40% vol

Type: Brandy (like Grappa)

## CHAMPAGNE Jean Vesselle

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