

CHAMPAGNE VICTOIRE, PRESTIGE BRUT



Wine Introduction

A Victory, a moment of revelation. The very first “Cuvée Victoire” was made in 1989 through the combined efforts of two brothers, the champagne wine enthusiast Jean-François Rapeneau and the oenologist Christophe Rapeneau. As the 4th generation of an established Champagne family, the two visionary brothers were not satisfied with simply being the heirs: they wanted to make the best possible use of their know-how.

The choice of the name “Victoire” for their champagne is closely linked to Jean-François’ passion for falconry, the eagle being the symbol for Victory. The Romans depicted it with its wings outspread above their standards. In mythology, too, Zeus, the king of the Gods, is symbolized by an eagle. The name “Victory” was also used in ancient times for a divinity that was portrayed as the figure of a woman with wings. Christophe was inspired by this to create a wine full of freshness, vitality and vigor.

“Victoire” champagnes come from the family estate and are made with grapes taken from carefully selected terroirs, with particular emphasis on “Premier Cru” vineyards.

Winery Background

The House G.H. Martel & Co. was founded in 1869 by the Tabourin family, a harvesting owner from Avenay Val d’Or, a small town a few miles from Epernay. G.H. Martel & Co. group now extends over a large stock of vineyards planted with Chardonnay and Pinot. The company has three traditional pressing centers, 20,000 m² of cellars and 55,000 hl of vats, some of which are of the most modern stainless steel design with temperature regulation.

The personality of G.H. Martel & Co. Champagne is based on the know-how of the Rapeneau family, which has been involved in making this white wine for four generations. Cellar-master and oenologist, Christophe, Bernard’s younger son, now runs the House, while his older son, Jean-François, is responsible for the sales development of the brand.

Wine Information

Country	France
Region	
Grape	65% Pinot Noir 20% Chardonnay 15% Pinot Meunier
Alcohol	12.0%
Total Acidity	4.5g/L
pH	3.04
Closure	Cork
Bottle Size	75cl
Case Size	6 Bottles/ Pack



Tasting Notes

This intense, bright champagne offers a fine, dense, persistent effervescence. There are delicate, subtle tropical fruit (mango) and floral aromas (roses). Extremely fresh on the palate, offering subtle, delicious sensations.