

*Strength and maturity are the features
of this Prestige wine*

A prestigious champagne that reveals the strength of our House's champagnes made for laying down: to be opened on the great occasions.

Blends :

80 % meunier
20 % pinot noir
which 2/3 of reserve wines

Working in the vineyards :

- Chablis pruning for the Pinot Noir and Guyot pruning for the Meunier
- Yields controlled by extensive de-budding and trellising work in the spring
- Hand-harvesting with grapes sorted on the vine

Vinification :

- Our grapes are pressed on the property, using a 4000-kg membrane press (quality approved by the CIVC), which allows us to closely control the quality of our juices.
- Vinification in temperature-controlled tanks, cooling period, malolactic fermentation carried out.
- "Prestige" is a blend of the best vintage wines, made only with "cuvée" (first press-juice).
- The bottle is very elegantly printed with calligraphic vineyard motifs.

Ageing :

7 years in our cellar. Ageing potential 2 years.

Tasting :

"A highly vinous wine with a straw colour and persistent foam to offer an irreproachable visual aspect. The nose expresses strength and maturity, combining macerated fruit and sweet spice aromas, a heady mix of mirabelle plums and cinnamon. Silky and fleshy on the palate, with dense, lasting flavours."

Frédéric Pagneux, adviser wine waiter

Food-champagne pairing :

- Supreme of chicken Creole, pineapple salmagundi
- Gougeonette of sole in a Champagne sauce
- Anglerfish and mirabelle plum soufflé

Packaging :

case of 6 bottles (75 cl)

Dosage :

9 g/liter

HVE certification in progress



PRESTIGE