



PRESTIGE

Vinosity and Character



Variety : 60% Pinot Noir, 20% Pinot Meunier, 20% Chardonnay

Crus : Reuil, Le Breuil, Neuville sur Seine, Verneuil, Châtillon sur Marne, Avenay Val d'Or




Vinification : 1st alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and then blending with reserve wines stored in temperature-controlled tanks and oak barrels

Ageing : blending of two to three different harvests and then conservation for 36 to 44 months in the cellar

Specificities : This cuvée is sold in silkscreen printed bottles

Dosage : 6,5g/L
Brut

Tasting :

-  : golden straw and pale yellow, with a bright aspect and thin and intense bubbles
-  : Intense notes of ripe fruits and passion fruits
-  : Toasted, empyreumatic notes of meringue and touches of ripe fruits mixed with floral aromas

Wine pairings : Perfect with white meat meals, with a Scandinavian fish plate or with deli meat and scallops with truffles.

References :

Revue des Vins de France: 15 “complex and vinous mouth”
Cuisines et vins de France: “notes of Mirabelle plums and white flowers”
Vins magazine: “Light gold colour, nice nose, powerfully fruity”
Le Revenu: “powerful nose, dried fruits, black grapes, flattering and vinous”
Vins magazine: “Light gold colour, nice nose, powerfully fruity”
Gold medal at the 2013 Vignerons Indépendants Contest
Bronze medal at the 2016 Concours Général Agricole Contest
Silver medal at the 2016 Vignerons Indépendants Contest.
Silver medal at the 2018 concours général agricole 2018 contest in Paris
Bronze medal at the 2017 Decanter World Wine Awards
2018 Vinalies Prize (Bronze).

