



## 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** : 1<sup>st</sup> alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and then blending with reserve wines stored in temperature-controlled tanks and oak barrels

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

**Available capacities** : bottle, magnum

**Specificities** : This cuvée is sold in silkscreen printed bottles

**Dosage** : 4,9g/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 :

- Dussert Gerber 2023: «a nice aromatic complexity»
- Guia Melendo 22-23: «volume in the mouth, a nice balance»
- 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"
- 2018 Vinalies Prize (Bronze).
- Silver medal at the 2018 concours général agricole 2018 contest in Paris
- Bronze medal at the 2017 Decanter World Wine Awards
- Bronze medal at the 2016 Concours Général Agricole Contest
- Silver medal at the 2016 Vignerons Indépendants Contest.
- Revue des Vins de France: 15 "complex and vinous mouth"

