



## Cuvée Prestige

### TECHNICAL SHEET

**Grape variety:** Chardonnay (100%)

**Terroir :** Cramant (Grand Cru), Chouilly (Grand Cru), le Mesnil-sur-Oger (Grand Cru)

**Vinification:** 63% 2018, 23% 2017 in stainless-steel vats, and 14% perpetual reserve (2009 to 2017 in big oak casks)

**Bottling:** 2019

**Disgorgement:** After 3 years of aging on lees in our cellars

**Dosage:** 4g/L (Extra brut)

**Alcohol level:** 12,5% vol.

**Size:** Bottle (0,75L), Magnum (1,5L), Jeroboam (3L)

### TASTING

**In the mouth:** Butter, brioche, hazelnuts, purity and vivacity, white fruits (pears, mirabelle plums) and white flowers. Complexity, maturity, minerality and elegance.

**Food/wine pairing:** Appetizer, with white meat, fish



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