

Prestige



COMPOSITION

Assemblage of a single cru with selected grapes from our oldest vines.

GRAPE SELECTION

Chardonnay 50 % – Pinot Noir 25 % – Pinot Meunier 25 %

TASTING NOTES

- **Appearance:** It has a luminous and fluid aspect, with a mid yellow colour and lemon tonalities.
- **Nose:** The nose is pure and limestone, with aniseed notes, enhanced with touches of bouton d'or flower and acacia.
- **Palate:** The palate is soft and fresh and develops acid notes of lemon and grapefruit.

FOOD PAIRING WITH CHAMPAGNE

This champagne demonstrates the marine origin of our limestones soils, with delicacy and depth. It will be wonderful with fine oysters, a fish tartar with avocado, a fillet of sole with saffron sauce or a chicken skewer marinated with lemon.

SERVICE

Serve at a temperature of 9 °C in a thin, curved glass.

PACKING

Bottle 750 ml – Magnum 1500 ml

