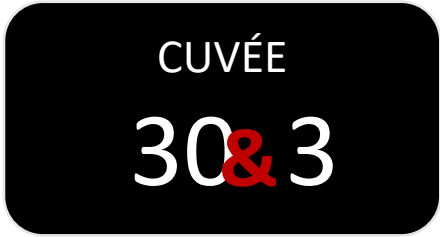




**NEW BOTTLE !**

CHAMPAGNE  
**PRESTIGE  
DES SACRES**

*Janvry - Reims - France*



**COMPLEXITY – STRUCTURE - SALINITY**

**BLEND**

30% Meunier vinified in oak barrels,  
70% Chardonnay



**COLOUR**

The robe's golden hues offer us luminous highlights as the streaming of bubbles offers a fine and rapid effervescence. The general presentation of this blend is solar in nature.

**BOUQUET**

The primary aromas are intense and express beautiful notes of mirabelle plums, cooked quinces, and honey, reminiscent of a summer's end. Then on secondary aromas we have cooked peaches, spices and pastry scents. On a final note appear scents of wild honey, warm toast, hazelnuts and morel mushrooms.

It is quite a complex and powerful bouquet, fruity yet tertiary. After 20 minutes in the glass, it perfectly holds its own.

**PALATE**

The attack on the palate is wide and dense. After this comfortable start the acidity and creamy effervescence brings freshness and rhythm to the palate. The blend's tight and fleshy consistency generates an almost earthy sensation. This voluminous element blends perfectly with an embroidery texture for a perfect alliance. The palate reveals honey and cooked fruits which are sublimed by a great saline minerality.

The finale is very mineral and long (10 seconds of persistency). It leaves us with a profound saline sensation and punctuates a slight taste of cocoa bitterness.

Cuvée 30&3 is aromatic, complex, powerful, vinous and gastronomic. Its dense structure is combined with a remarkable minerality in a flamboyant baroque style.

**PAIRING SUGGESTIONS**

Don't hesitate to serve this wine in a "normal" fine wine glass at 10°C of temperature. This blend will go well with densely textured dishes, more turf & earthy in nature. It will go excellently with veal, pork, lamb and darker poultry as well as creamy and spicy side dishes.

**OENOLOGICAL CHARACTERISTICS**

Dosage : 3 g/l

Ageing time in cellars:

More than 5 years

Bottle cellaring after disgorging:

between 6 and 12 months

**A Word from our Cellar Master**

*"The 30&3 Extra Brut Cuvee is a champagne with an unashamedly robust character, with an aromatic opulent freshness."*

**Jean-Christophe Lenfant**