



CHAMPAGNE
**PRESTIGE
 DES SACRES**

Janvry - Reims - France

**CUVÉE DYNASTIE
 BLANC DE BLANCS**

ELEGANT - MINERAL - SOPHISTICATED

BLEND

100% Chardonnay



EYE

Our Cuvée Dynastie Blanc de Blancs presents a pale yellow robe with pretty green highlights. It is livened up with a streams of fast, fine bubbles that feed a light head on the surface. Altogether, this 100% Chardonnay blend is wonderfully dynamic.

NOSE

The first nose is devoted to citrus fruits. Yellow flowers such as mimosa rapidly bring elegance and refinement. Next, we are seduced by candied lemon and orange blossom. A subtly nuanced nose, very sharp and with beautiful precision.

PALATE

The attack is lively with a melting effervescence. Freshness structures the tasting experience and the light dosage plays its part in providing comfort. The body of the wine and its effervescence remain in the background, allowing the beautiful acid quality to express itself. The result is a silky, extremely pleasant texture.

The long finish, marked by a mineral quality, offers highly appetizing aromas of orange and hazelnut.

SUGGESTIONS DE DÉGUSTATION

A Champagne to be drunk as an aperitif for its sophistication and freshness. It is also perfect with more delicate fish, simply grilled, or with shellfish such as scallops. It also goes very well with sushi and sashimi.

A word from the Cellar Master

“A full, distinguished Blanc de Blancs that favours sophistication over intensity and even displays a rather gourmet character”.

Jean-Christophe Lenfant

OENOLOGICAL CHARACTERISTICS

60% wine from the reference year
 40% reserve wines
 Dosage : between 8 and 9 g/l
Aging time in cellars
 4 years
Bottle rest time after disgorging
 6 months

Cuvée Dynastie is available in bottle and magnum.

