



CHAMPAGNE PRESTIGE DES SACRES

Janvry - Reims - France

BRUT PRESTIGE

FRUITY - HARMONIOUS - BALANCED

BLEND

1/3 Chardonnay, 1/3 Pinot Meunier,
1/3 Pinot Noir



EYE

Our Brut Prestige has a pale golden robe. Its elegant, regular effervescence gives a beautiful stream of bubbles. It is both fresh and appetizing.

NOSE

The first nose immediately offers biscuit and fruity flavours (pear and plum). On aeration, the reserve wines are revealed, giving off subtle notes of dried and stewed fruit. After a few minutes, a gingerbread aroma appears. A complex nose at the cusp of maturity with good air resistance.

PALATE

A fresh and sparkling attack, followed by a beautiful depth giving a creamy sensation on the palate. When warmed, Brut Prestige displays a slight headiness and warmth. The dosage is perfectly suited to the freshness and effervescence, giving a certain balance to the wine as a whole.

The finish is appetizing, complex and long with a tart sensation and very refreshing notes, characteristic of our terroir.

PAIRING SUGGESTIONS

A balanced, fruity and harmonious Champagne for all occasions, as an aperitif or for cocktails with delicate little canapés, soft, creamy gougères or Comté cheese sticks. With a meal, it is an ideal partner for white meats or light, creamy cheeses.

A word from the Cellar Master

"This Brut is a perfect blend of the three Champagne grape varieties and stands for a certain classicism, complex and yet balanced, while also leaving a delicious impression."

Jean-Christophe Lenfant

OENOLOGICAL CHARACTERISTICS

60% wine from the reference year

40% reserve wines

Dosage : between 9 and 9,5 g/l

Aging time in cellars

4 years

Bottle rest time after disgorging

6 months

Brut Prestige is available in bottle, half-bottle, magnum, jeroboam, mathusalem, salmanazar and nabuchodonosor.



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