



CHAMPAGNE
**PRESTIGE
 DES SACRES**

Janvry - Reims - France



BLEND

30% Pinot Meunier vinified in oak barrels, 70% Chardonnay



OENOLOGICAL CHARACTERISTICS

Dosage : 3 g/l

Ageing time in cellars:

More than 5 years

Bottle rest time after disgorging:

between 6 and 12 months

The 30&3 Extra Brut Cuvée is available in gift box.

EYE

The 30&3 Cuvée has a bright and fairly dense, pale gold color with deep lemon yellow hues. It is enlivened by fine vibrant bubbles which form a persistent collar of foam. The visual sensation heralds a crisp, complex wine.

NOSE

The first nose is floral and pastry with gratifying scents of acacia, hawthorn and buttercup with notes of butter, marzipan, quince jelly and a soupçon of vanilla. Aeration allows fruity notes, reminiscent of pink grapefruit, mandarin, pear and apricot to emerge. Hints of toasted bread, caraway and Tonka beans then come to the fore.

MOUTH

The palate is clean and fresh with a smooth, melting effervescence. The 30&3 Cuvée develops a fruity, plump succulence backed up by a lemon and pomelo tang. The mid-palate is led by a predominantly sandy-loam minerality that lends candour, volume and stature respectively. Its time spent in wooden barrels enhances the fruity phrasing, skilfully preserved by the very low and meticulous dosage that retains the wine's freshness. This quest for balance offers a delightfully fresh, rich finish, whose vinosity increases with time, asserting the gastronomic potential of this champagne.

PAIRING SUGGESTIONS

We suggest pairing the 30&3 Cuvée with the following dishes:

- Fresh foie gras with allspice,
- John Dory cooked in coconut oil with crystallised ginger and green pepper.
- Venison noisette, seasonal vegetables and mascarpone.
- Tenderloin of veal pan-fried in clarified butter with truffle risotto.
- Thinly-sliced, honey-coated duck breast in Epoisses cheese sauce.
- Roast capon with Albufera sauce.
- Artisanal Brie with truffle-flavoured mascarpone.
- Iberian cold meats, e.g. Pata Negra.
- Fattened chicken with morel mushrooms.
- Mature Comté cheese.
- Bittersweet Ganache chocolate.

A Word from our Cellar Master

"The 30&3 Extra-Brut Cuvée is a champagne with an unashamedly strong character, whose freshness is both aromatic and well-balanced in its power."

Jean-Christophe Lenfant