



# Prestige



## Technical characteristics :

Grape varieties : 100% Chardonnay – Blanc de Blancs

Dosage : 8 g/L

Reserve wines : 40%

Ageing in cellar : 5 years minimum

Best served at a temperature of 8°C

Sight : Delicate bubbling, with a green gold colour and light green tints.

Smell : The first nose is marked by Bourbon vanilla and butter scents. Then it develops citrus, nectarine and white peach aromas.

Taste : The taste is fresh, lively and subtle with aromas of white flowers and pears in syrup. Exotic fruits as mango or passion fruits notes bring richness to that wine.

Food pairing : A rich, creamy and complex Blanc de blancs. It sublimates your aperitif or a grilled lobster.

Medal : Guide Hachette 2014 : ★★



CHAMPAGNE  
MONT-HAUBAN