



Cuvée Prestige Blanc de Blancs

Grape Varietal : 100% Chardonnay

Blend : Vintage 2011

Bottled : July 2012

Vinification

- Alcoholic Fermentation in temperature controlled stainless steel vats, complete malolactic fermentation, cold filter stabilization
- Bottle aged a minimum of 2 years on the lees
- Alcohol : 12,20% by vol.
Dosage : 8 gr/l

Tasting Notes

- **Color** : Sparkling, crystalline pale gold with slight green highlights. Abundant effervescence, with fine, delicate bubbles.
- **Nose** : Pure, concentrated and expressive, with floral (jasmine, acacia) and fruity (ripe lemon, tarte apple) aromas.
- **Palate** : A creamy, fresh and balanced citrusy attack with notes of menthol and balsamic. The wine has an excellent structure, with a clean delicious finish of mineral aromas.

Food pairings

The Blanc de blancs Cuvée Prestige 2011 would be ideally paired with slightly salty dishes, such as oysters on the half shell, thinly sliced serrano ham, parmesan served in bite size chunks of baked into crisps. For epicureans who wish to indulge, it would also pair perfectly with caviar!

Serving and cellaring

Ready to drink upon release from the cellars, will keep 5-6 years.
Recommended tasting temperature - Ideally served at 10°C.



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