



Estate	THE AOC CHAMPAGNE
<p>Location :</p> <p>The estate is located in Epernay, Côte des Blancs (called this way because 95% of Chardonnay is grown in this area).</p> <p>17 villages, Grands Crus or 100% Crus are sharing the best exposed hillsides in the Marne, i.e. 10 626 acres.</p> <p>Then come the first 41 Premiers Crus or Crus from 90 to 99%, covering 13 837 acres</p> <p>Vineyard acreage : 22ac10</p> <p>4035 bottles per acre</p>	 <p>VIGNOBLE DE CHAMPAGNE</p> <p>Massif de Saint-Thierry</p> <p>Vallée de l'Ardre</p> <p>Ville-en-Tardenois</p> <p>Vallée de la Marne</p> <p>Château-Thierry</p> <p>Charly-sur-Marne</p> <p>Reims</p> <p>Montagne de Reims</p> <p>Côte des Blancs</p> <p>Sézanne</p> <p>Vitry-le-François</p> <p>Côte de Sézanne</p> <p>Villeneuve-la-Grande</p> <p>Montgueux</p> <p>Troyes</p> <p>Bar-sur-Aube</p> <p>Bar-sur-Seine</p> <p>Côte des Bar</p> <p>Essoyes</p> <p>Les Riceys</p> <p>Mussy-sur-Seine</p> <p>Copyright www.prestigesdefrance.com © - All rights reserved - Tous droits réservés</p>
Cuvée Brut PRESTIGE PREMIER CRU	
<p>Vines :</p> <p>20 to 25 years old</p>	
<p>Varietals :</p> <p>Chardonnay 40%, Pinot Noir 60%.</p> <p>Selection of the grapes issued from vines classified 1er Cru</p>	
<p>Production :</p> <p>30 000 bottles - 2 500 cs/12</p>	
<p>Vinification :</p> <p>Direct pressing, and assembly of the best juice for the 1st fermentation in stainless steel tank.</p> <p>Malolactic fermentation</p> <p>Aging on racks for minimum 33 months</p> <p>Riddling, disgorgement, and finally adding the liquor shipping</p> <p>Residual sugar : 8-10 g / l</p> <p>Pression : 6 to 6,5 bars</p>	
<p>Tasting notes :</p> <p>Fine bubble and persistent foam.</p> <p>The nose is refined and greedy, marked with discrete floral and soft spices notes.</p> <p>The mouth is full and generous on the palate, with a silky finish.</p> <p>Intense fruit aromas developing to a long and savoury taste.</p>	