

# Cuvée Prestige Millésime 2013

ELEGANT, POWERFUL, GENEROUS

## GRAPE VARIETIES

40% Pinot Noir, 30% Chardonnay & 30% Pinot Meunier  
Hand-Picked Grapes  
Harvest 2013

## TASTING

This 2013 vintage vintage seduces at once by its golden yellow colour. It presents a powerful and complex nose perfectly combining the aromas of fruity, floral, vanilla and spicy.

The palate is creamy and mineral, in harmony with a beautiful amplitude. It exalts flavours of candied citrus fruits, dried fruits and milk caramel over a long lengthnilla and spicy.

## VINIFICATION

Pressoir automatique à plateau incliné (PAI Coquard)  
Fermentation en cuves inox thermorégulées

## DOSAGE

8,4 g/l

## FOOD & CHAMPAGNE PAIRING

The perfect companion for your aperitif dinners. He's getting married also with creamed veal casserole or roasted lobster.

