



- Silver Medal Decanter World Wine Awards 2015

## Champagne Cuvée Précieuse Brut 1<sup>er</sup> Cru

**Producer:** Pinot-Chevauchet

**Grape:** 50% Meunier 50% Chardonnay harvest of 2007-2008

**Ageing:** 5 years minimum on lees before disgorgement

**Dosage:** 8 g/l

**Alcohol:** 12%

### Colour

Yellow robe with almond green glints. Softly sparkling made by fine bubbles with a long lasting crown.

### Nose

The nose is fresh, subtle, complex; rich with lemony and vanilla notes. We also find the minerality of the producer's terroir.

### Palate

Sweet and slightly acid on the palate with delicate tastes of fresh citrus fruits. 1<sup>er</sup> cru with a mineral and elegant finish.

This cuvée is the fine and complex reflect of the producer's terroir, with an important balance and a fine length.

### Food pairing

This wine will be a perfect host for the aperitif. It will also be ideal with white meats, lemon butter fishes and crustaceans.

### Serving temperature

7-8 °C

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