

CHAMPAGNE
PRÉVOTEAU - PERRIER
MAISON FONDÉE EN 1946 - À DAMERY - FRANCE

CUVÉE FÛT DE CHÊNE

Our Cuvée Fût de Chêne, 100% Meunier grapes, is a champagne with the fleshy and mineral character offer various gastronomic hints. Blend of a selection of Meunier vines, identity grape of the Marne Valley and our estate. Meunier reveals itself in a mineral, floral and salty aspect. Often forgotten and even disparaged, if it's well tamed, it's flexible, rich in sugar and offer divinely fruity fragrances. An essential element for the wine balance.

Blend:

100% Meunier, 70% of the vinification in steel vat (temperature controlled)
30% in oak barrel - aged 18 months

We are getting closer to a mid-press Coeur (10 hl) as 16 hl are pressed per 4 000 kg of grapes and not 20,5 hl. The aim being to improve the balance acidity / sugar

Vineyard areas:

Marne Valley

Years:

Blend of 3 consecutive vintages, between 20 and 30% of reserve wine.

Ageing:

On lath : 3 years minimum

Before selling : 3 - 6 months.

Malolactic fermentation and filtration:

Yes.

Dosage:

6 g / liter.

Bottle size:

Bottle (75cl).

Conditioning:

6 bottles.

Service temperature: 7°C

The cuvee Fût de Chêne is a round wine, with notes of ripe fruit and spices, while maintaining good tension. A Champagne warm, generous, ample, who will find beautiful pairings on refined dishes.



www.champagne-prevoteau-perrier.fr