

CUVÉE L'HISTORIQUE - VINTAGE 2014

Autumn and mild and rainy winter, very early budburst of the vine, a mixed spring in contrast and an unexpected end of summer. September, sunny and very dry, led to exceptional ripening of the grapes. The Chardonnays from Mesnil sur Oger Grand Cru (66%) and the Pinot Noirs (34%) were harvested on September 10, 2014

Quantity produced: 3 000 numbered units.

Blend:

66% Chardonnay Grand Cru, 34% Pinot Noir. We are getting closer to a mid-press Coeur de cuvée (10 hl) as 16 hl are pressed per 4,000 kg of grapes and not 20.5 hl. The aim is to improve the acidity / sugar balance.

Vineyard areas:

Chouilly Grand Cru for Chardonnay
and Vallée de la Marne / Coteaux Sud d'Épernay for Pinot Noirs.

Vintage: 2014

Compared to the French average, Champagne is probably one of the best successes for this 2014 vintage. Some people do not hesitate to compare this vintage to years of anthology like 1990 or 1996! Chardonnays seduce with their density, their comforting flavors of ripe citrus and their saline and deep aspect.

Ageing:

Bottling: early 2015.
Disgorgement date: 08/10/2021

Malolactic fermentation and filtration:

Yes.

Dosage:

6 g / liter.

Bottle size:

Bottle (75 cl).

Conditioning:

6 Bottles per case.

Service temperature: 7°C

The 2014 Vintage - L'Historique is a gastronomic and complex champagne that will satisfy your taste buds during your most beautiful dinners, or during your special moments.

www.champagne-prevoteau-perrier.fr

