

CUVÉE L'HISTORIQUE - VINTAGE 2016

The 2016 vintage stands out for its high quality and remarkable balance. After a mild winter and a contrasting spring, the hot, dry summer promoted optimal ripening of the Pinot Noir grapes. The blend with 39% Chardonnay brings richness, elegance, and harmony.

Quantity produced: 3,962 numbered units

Harvest Date : 19/09/2016

Blend:

39% Chardonnay Grand Cru, 61% 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:

Mesnil sur Oger Grand Cru for Chardonnay.
Coteaux Sud d'Epervain for Pinot Noirs.

Vintage: 2016

Our first Pinot Noir vintage

Ageing:

Bottling: February 2017.
Disgorgement date: November 2025

Malolactic fermentation and filtration:

Yes.

Dosage:

4,5 g / liter.

Bottle size:

Bottle (75 cl).

Conditioning:

6 Bottles per case.

Service temperature: 7°C

The 2016 Vintage – L'Historique is a gourmet cuvée that will reveal its full complexity during your finest dinners or special moments.



www.champagne-prevotEAU-perrier.fr