

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

CUVÉE L'HISTORIQUE - VINTAGE 2012

Vintage 2012, the first vintage of the House! The 70% Chardonnay Grand Cru blend with 30% Pinot Noir brings intense flavors, with a delicate balance. Chardonnays are particularly complex with a fresh, invigorating and balanced mouth. The Pinots Noirs, frank and fleshy, reflect the character of the cuvée. A nice evolution that brings a well developed aromatic palette.

Quantity produced: 3 000 numbered units.

Blend:

70% Chardonnay Grand Cru, 30% 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: 2012

Compared to the French average, Champagne is probably one of the best successes for this 2012 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 2013.

Disgorgement date: 02/14/2019

Malolactic fermentation and filtration:

Yes.

Dosage:

6 g / liter.

Bottle size:

Bottle (75 cl).

Conditioning:

6 Bottles per case.

Service temperature: 7°C

The 2012 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

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