

CUVÉE **ADRIENNE LECOUVREUR** - BRUT

The jewel in the Maison's crown, this exceptional cuvée pays homage to the grace and talent of Adrienne Lecouvreur, the celebrated 18th century actress born in Damery. This harmonious vintage presents a bright and clear pale yellow colour. The attack is direct and the nose has good intensity.

Blend :

50% Chardonnay, 50% Pinot Noir.

This is close to the mid-press coeur de cuvée (10 hl) as 16 hl are pressed for 4,000 kg of grapes rather than 20.5 hl, the aim being to improve the acidity/sugar ratio.

Geographical zones of the vineyards used :

Chouilly, Coteaux Sud d'Epernay, Damery

Years :

Three consecutive vintages blended including 50-60% of reserve wines..

Length of ageing :

After disgorgement: 3-6 months.

After bottling: Minimum 4 years.

Malolactic fermentation and filtration :

Yes.

Dosage :

6 à 7 g/litre.

Bottling :

Bottle (75 cl) individual case on request.

Packaging :

3 bottles in individual cases per case

6 bottles without individual cases per case

Unbeatable as an aperitif, a go-to wine for fresh and light starters, this Grande Cuvée reflects the richness of the Maison's terroir combined with real wine-making talent. An unforgettable tasting pleasure for lovers of fine champagnes. Do not pair with sweet foods.



www.champagne-prevoteau-perrier.fr