

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

CUVÉE **BLANC DE BLANCS** - BRUT

Made from a single grape variety, this pale-coloured cuvée will guide you into a world of freshness. A bright and pleasant wine with a dosage that brings out the good balance between acidity and mellowness. The retro-olfaction of citrus notes finishes with an elegant tannic feeling.

Blend :

100% Chardonnay.

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'Épernay, Damery and Mesnil-sur-Oger

Years :

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

Length of ageing :

After disgorgement: 3-6 months.

After bottling: Minimum 3 years.

Malolactic fermentation and filtration :

Yes.

Dosage :

6 to 9 g/litre.

Bottling :

Bottle (75 cl).

Conditionnement :

6 bottles per case.

This cuvée is particularly recommended as an aperitif. It will also prove a nice surprise with grilled fish and is completely in harmony with a seafood platter or a carpaccio of scallops. Do not serve with sweet foods.



www.champagne-prevoteau-perrier.fr