

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

CUVÉE **CROQUE EN BOUCHE** - DEMI-SEC

Rich, generous and smooth, this cuvée will suit those who prefer sweeter wines. It is a perfect pairing for desserts. Every year a blind tasting is organised to select the best dosage in relation to the wine's matrix. The aim is to achieve the right balance between the acidity of the base wines and the sugar.

Blend :

20% Chardonnay, 80% Pinots.

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 :

Vallée de la Marne (Damery and surrounding villages)

Years :

Three consecutive vintages blended including 20-30% of reserve wines.

Length of ageing :

After disgorgement: 3-6 months.

After bottling: Minimum 2 years.

Malolactic fermentation and filtration :

Yes.

Dosage :

32-35 g depending on the year.

Bottling :

Bottle (75 cl) and half-bottle (37.5 cl).

Packaging :

6 bottles per case.

6 half-bottles per case.

A cuvée that is particularly appreciated when served with foie gras and sweet foods. It can also enhance the composition of some champagne-based cocktails.



www.champagne-prevotEAU-perrier.fr

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