

## CUVÉE L'ÉQUILIBRE - BRUT

The result of a balanced blend of three Champenois grape varieties, this wine is the colour of pale gold. A fine aromatic persistence combining elegance and structure. Its suppleness, balance and a good long finish leave a pleasant sensation

### **Blend :**

1/3 of three varieties of grape: Chardonnay, Pinot Noir and Meunier. 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) and Coteaux Sud d'Epernay

### **Years :**

Three consecutive vintages blended including 50% of reserve wines

### **Length of ageing :**

After disgorgement: 3-6 months.  
After bottling: Minimum 3 years.

### **Malolactic fermentation and filtration :**

Yes.

### **Dosage :**

9 à 10 g/litre.

### **Bottling :**

Bottle (75 cl) and Magnum (1.5 L) in an individual case.

### **Packaging :**

6 bottles per case  
Magnum in an individual case.  
3 Magnums in individual cases per case.

Because of its versatility, this elegant cuvée is recommended for cocktail buffets. Its balance will ensure all guests are satisfied.



[www.champagne-prevoteau-perrier.fr](http://www.champagne-prevoteau-perrier.fr)