

CUVÉE **LA VALLÉE** - BRUT

An expression of the Maison's skill, this Brut is fine light yellow in colour with the odd glint of gold and is a delight to behold. Its aromatic bouquet brings out the fruity freshness.

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) and Coteaux Sud d'Epernay.

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 :

10 à 11 g/litre.

Bottling :

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

Packaging :

6 bottles per case.

6 half-bottles per case.

This Brut presents fine aromatic qualities which make this cuvée a champagne for all occasions and a presence at celebratory events.



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