



CHAMPAGNE Pierre Cellier BRUT PRESTIGE

GRAPE VARIETY: 30% Chardonnay, 60% Pinot Noir, 10% Pinot Meunier.

VINEYARD:

- Chardonnay from Montgueux and Côte des Blancs
- Pinot Noir from Vallée de la Marne
- Pinot Meunier from Vallée de la Marne

Exploité en viticulture durable ou culture raisonnée.

SOIL: Clay-limestone. 40-metre-thick chalk formed in the tertiary period.

YEAR: Blend of 30% 2012 reserve wine and 70% 2013 wine. Bottling in March 2014.

PRESSING METHOD: Starfenberger horizontal automatic press.

AGEING: Traditional: 6 months in thermo-regulated stainless steel or resin epoxy tanks then aged in Champenoise bottles in our cellars at a constant 12°C, in Le Mesnil-sur-Oger during 24 months.

ALCOHOL: 12%

DOSAGE: Brut 1,2% (9g of sugar per L)

BOTTLING: 750ml bottles and 1.5L Magnums with a Mytic Diamant cork (no cork taint)

TASTING NOTES:

Robe : brilliant light yellow colour.

Nose : floral nose, very generous aromas of apple and pear.

Palate : Crisp, fresh, well-balanced with a long-lasting flavours finishing on a fruity. A wine to be enjoyed and shared.

FOOD & WINE PAIRING

Perfect for your cocktails, to be served with cheese, salmon toast or blinis with salmon eggs, or on its own!

PALMARES

1 star at Guide Hachette des Vins 2014

Chef de Cave: Mr Pierre GONET