

Curée Prestige

This house blend is rich, indulgent, and sensual. With its beautiful pale yellow color, it will intoxicate you with its seductive nose and finish by delighting your taste buds with its crunchy almond notes and delicate bubbles.



75% Pinot Noir



25% Chardonnay

AOP Champagne

Category : Sparkling white

Soil : Clay-limestone

Labels : Terra Vitis & HVE

Growing Area : Côte des Bar, Les Riceys

Dosage at disgorgement: 10 g/L

Acidity : 4,35 g/L H₂SO₄

ABV : 12.3%

Vinification : Manual harvest - High-quality pneumatic grape pressing - Juice separation - Temperature-controlled stainless steel vats - Malolactic fermentation - Tartaric stabilization - Light filtration - Addition of sulfites at minimal dosage

Aging on slats : 36/48 months in cellar

Contenant : 1500ml

Potential Aging : 3-5 years

Dégustation : best between 45°F et 48°F

On the nose: Dried Fruits - almonds

In the mouth: Gourmand

Pairing: Anytime

