

**CUVEE PRESTIGE
MILLESIME Brut**

COMPOSITION :

80 % Chardonnay - 20 % Pinot Noir

BLEND : Occasionally nature is kind to us and we have a truly exceptional year – a vintage year. At Cuperly, we make our “*millésime*” in oak barrels and then allow it to mature slowly for at least 5 years in our cellars.

TASTING NOTES:

A sparkling golden Champagne with exceptionally fine bubbles, full of lime, woody and vanilla scents.

Rich and full on the taste buds with a final spicy, brioche flavor.

GASTRONOMY:

Very palatable, this fully matured Champagne will be great as an aperitif or served with white meat and poultry.

Ideal for that special meal.



Available in a 75cl bottle.

AWARDS :

- ❖ **Recommended by Decanter January 2014 issue of Decanter Magazine (Vintage 2006)**
- ❖ **Guide Euvrard Garnier 2013 - note entre 15,75 et 17,75/20 *Favorite Champagne* (Millésime 2002)**
- ❖ **Guide Dussert-Gerber des vins 2013 : Category Hope (Millésime 2002)**
- ❖ **Guide Flavours from France 2012 – 89/100 (Millésime 2002)**
- ❖ **Guide Gilbert & Gaillard 2011 – 79 /100 (Millésime 1998)**

S.A. CHAMPAGNE CUPERLY AU CAPITAL DE 1 000 000 € - Siège Social : 2 rue de l'Ancienne Eglise - 51380 VERZY FRANCE

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