

CUVEE PRESTIGE
BLANC DE NOIRS GRAND CRU

COMPOSITION:

100 % Pinot Noir

BLEND: The search to produce the archetypal Pinot Noir from the Grand Cru of the Montagne de Reims area guided us in the making of this Champagne. We age the blend in oak barrels for 1 year and then follow with 4 to 5 years in bottles. The result is this wonderfully intense Champagne.

TASTING NOTES:

A rich, deep color with pale amber highlights, this wine gives off delicate aromas of dried fruit and spices with an exquisite string of slow, graceful bubbles.

A deliciously great wine – with final notes of thyme and pepper.

GASTRONOMY:

This Cuperly cuvee of the highest grade is a rarity reserved for those seeking superb, distinctive wines.

Drink it with a gastronomic feast.



Available in a 75cl bottle.

AWARDS :

- ❖ **Golden Medal Guide Gilbert et Gaillard 2015 : 87/100**
- ❖ **Golden Medal Guide Gilbert et Gaillard 2014 : 88/100**
- ❖ **Bronze Medal– Decanter World Wine Awards 2014**
- ❖ **Bronze Medal– Decanter World Wine Awards 2013**
- ❖ **Silver Medal – Decanter World Wine Awards 2013**
- ❖ **Guide Euvrard Garnier 2013 - note entre 15,75 et 17,75/20**
- ❖ **Golden Medal Guide Gilbert et Gaillard 2013 – 88/100**
- ❖ **Guide Euvrard Garnier 2012 - note entre 15,75 et 17,75/2**