

**CUVEE PRESTIGE
GRAND CRU BRUT**

COMPOSITION :

30 % Chardonnay - 70 % Pinot Noir

BLEND: 1/3 is reserve wine aged in oak barrels. The Cuperly Brut Prestige Grand Cru non-vintage is a blend of Grand Cru wines from the Montagne de Reims (Mailly Champagne, Verzy, Verzenay, Beaumont sur Vesle).

TASTING NOTES:

This is a Champagne that definitely deserves its prestigious name. All of our expertise goes into creating this subtle match between the delicate Chardonnay and the solid Pinot Noir.

Dazzling yellow in colour (due to the dominance of the Pinot Noir) with chic, creamy foam and subtle vanilla and toasted brioche aromas.

Nicely balanced with a full long lasting taste of crystallized fruits and spices.

GASTRONOMY:

A delightfully agreeable and complex wine although ideal as an aperitif can also be served throughout an entire meal.



Available in a 75cl bottle and a 300 cl Jeroboam.

AWARDS :

- ❖ **Golden Medal Guide Gilbert et Gaillard 2015: 88/100**
- ❖ **Golden Medal Guide Gilbert et Gaillard 2014 : 87/100**
- ❖ **Guide Hachette 2013 ★★ Remarkable Wine**
- ❖ **Guide Euvrard Garnier 2013 - note entre 13,75 – 15,75/20**
- ❖ **Golden Medal Guide Gilbert et Gaillard 2013 – 87/100**
- ❖ **Guide Dussert-Gerber des vins 2013 : Classé Espoir**
- ❖ **Guide Flavours from France 2012 – 88/100**
- ❖ **Guide Euvrard Garnier 2012**
- ❖ **Golden Medal Guide Gilbert et Gaillard 2012 – 86/100**
- ❖ **Vins et Terroirs Authentiques Hiver 2010-2011- note 17/20**
- ❖ **Guide Hachette 2010 ★★ Remarkable Wine**

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FRANCE

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