

CUVÉE PRESTIGE

20%

PINOT NOIR

75%

CHARDONNAY

5%

PINOT MEUNIER

CHAMPAGNE  
*D. Massin*  
MAISON FONDÉE EN 1820  
EXTRA DRY  
PRESTIGE

# CUVÉE PRESTIGE

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## ROUNDNESS, ELEGANCE AND PERSISTENCE.

An irresistible, compelling creation.

**BLENDING RATIO** : 75 % Chardonnay - 20 % Pinot Noir - 5 % Pinot Meunier.

A blend of Pinot Noir from a perpetual tank in which we preserve our best wines since 1990. In Soléra.

**DOSAGE** : Brut (7 à 9g/l).

## TASTING NOTES

**EYE** : A marvellous golden robe with ochre highlights which forecasts a broad palette of aromas.

**NOSE** : Transported by a waft of hot brioche as it leaves the oven, and of toast, and to end with notes of candied citrus fruits.

**MOUTH** : The attack is lively and ample with a good roundness and an acidulous finish.

**FOOD AND WINE-PAIRING** : We serve it with fine, noble dishes such as foie gras, truffles, scallops as well as fish with sauce, such as sole.

**ŒNOLOGY** : Only the juice from the first pressing "the cuvee" is used. Natural clarification using gravity. Alcoholic fermentation of about two weeks at 18°C. Malolactic fermentation. Minimal use of sulphur. Aging on laths for at least five years. Disgorging, about six months.

**COMMITMENT** : Terra Vitis, the unique Label in France for sustainable, ecological farming and HVE (high environmental value).

**TASTING TEMPERATURE** : 8 à 10°C.

**BOTTLE-SIZES** : 75 ctl bottle.

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