

NICOLO & PARADIS

CHAMPAGNE

Producer: Champagne Nicolo & Paradis

Winemaker: David Nicolo

Country of Origin: France

Region of Origin: Champagne

Grapes: 70% Chardonnay, 30% Pinot Noir
and Blend of 60% selected vintage wines

ABV: 12%

Case Size: 6 x 75cl

Vintage: V

Suitable For: Vegetarians

Closure Type: Cork

MANOIR RANGE

Champagne Prestige



This champagne Prestige is a blend of Chardonnay and Pinot Noir added to a meticulous selection of the best vintage wines. With its distinguished citrus fruit flavour on the nose and its intense taste, it develops into a very elegant champagne with nutty notes.

Our carefully looked-after vineyard, pride of our House of Champagne...

As the third generation wine grower in his family, David Nicolo has developed an extensive knowledge of the wine business over many years. Our vineyard is located in Colombé-le-sec, in the Aube region, and covers more than 17 hectares, predominantly vines from Pinot Noir, Chardonnay and Pinot Meunier are grown for the blending process. Everything we do at Champagne Nicolo & Paradis is in harmony with nature and we pay particular attention to using sustainable methods. Tried and tested approaches from over the years give our wine an amazing depth and keep our vineyards the heart of our community.

Discover the secrets of Champagne Brut Tradition from Nicolo & Paradis including...

- The signature style of Nicolo & Paradis – the culmination of a generations old recipe, delivered with outstanding skill and mastery.
- Vines that enjoy all the benefits of a southern exposure from the ancient soils of the Cotes des Bar Terroir
- Grapes that have been hand harvested and stored with care and attention and pressed in a pneumatic press
- Wine stored for at least three years to develop into the notable Nicolo & Paradis pedigree
- An approach to wine making that respects nature and sustainable methods

VISUAL: Bright Golden colour with very fine and intense effervescence

BOUQUET: A very elegant and distinguished citrus fruit flavour on the nose combined with an intense taste, it develops into a very elegant champagne with nutty notes.

FOOD RECOMMENDATION : This Prestige Champagne is delicious as an aperitif but is also recommended with foie gras and fish en sauce. **SERVING TEMPERATURE:** 6-8°C

