

GAMME MANOIR

Brut Prestige

This Prestige Champagne is a blend of Chardonnay and Pinot Noir. With its delicious notes, it is very robust in the mouth and evolves towards complex and subtle aromas of almond paste.



TASTING



Elegant and brilliant color with an intense yellow color and great finesse of the bubbles.



Gourmet aromatic complexity: gingerbread, toast, pastries.



Very structured, it evolves towards elegant notes of almond paste. It perfectly conveys the impressions left on the nose, with a nice roundness, suppleness and lightness on the palate.



This champagne can be accompanied by a foie gras, white meat in sauce (veal, chicken breast)
Serve between 8 and 10°C

ASSEMBLAGES



70% Chardonnay

30% Pinot Noir

- Alcohol degree : 12 % Vol.
- Dosage : 7g per liter
- Homemade blending liquor made from cane sugar and chardonnay wine.
- After bottling, the cuvée is matured on slats for at least 5 years.
- Available in bottle (75 cl)

