PRESTIGE GRAND'MAISON

SPIRIT OF THE VINTAGE

A harmonious blend of Pinot Noir and Chardonnay in equal proportions. More vinosity and power with a beautiful golden color.

TECHNICAL CHARACTERISTICS

- *Chardonnay: 50% and Pinot Noir: 50%*
- *Cuvée must only*
- *No malolactic fermentation*
- *Aged in stainless steel vats*
- *Filtration and cold stabilization*
- *Alcohol content: 12%*
- *Dosage: 5 g/L*
- *Aged for a minimum of 4 years in the cellar*
- Mineral typicity: Clay-limestone

TASTING NOTES

- *Color: Pale gold, sparkling*
- *Nose: Citrus, lime blossom, white flowers, blackcurrant, chalk, and mint.*
- *Palate: Exceptional freshness and minerality for a subtle blend of the estate's Chardonnays and Pinots. Good length.*

FOOD PAIRINGS

- *Signature: Veal sweetbreads and roasted prawn tails, served with a lemon sauce*