PRESTIGE GRAND'RÉVOLTE

SPIRIT OF THE VINTAGE

Grand Cru from the Côte des Blancs in Chouilly. This vintage is a showcase of finesse and freshness, with delicate minerality and citrus notes.
A tribute to our founder, Paulette, née Révolte.

TECHNICAL CHARACTERISTICS

- *Chardonnay: 100%*
- *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 8 years in the cellar*
- Mineral character: Chalky

TASTING NOTES

- Color: A luminous gold color with extremely fine bubbles enhanced by a very fine collar.

- Nose: Creamy chalk, white mock orange flowers, lemon, pear.

- Palate: Very mineral and fresh attack, creamy effervescence supported by lemony acidity for a slender, harmonious, and melting finish.

FOOD PAIRINGS

- *Signature: Grilled lobster with fine spices*
- *Modern: Seafood, grilled octopus with pimentón, chorizo, and braised potatoes*