



## Prestige Millesime Grand Cru Bouzy Brut 2011

Grape Varieties: 70% Pinot Noir - 30% Chardonnay

Maturation: Minimum of 8 years

Dosage: between 7 and 8 g of sugar / litre (Brut)

Every year is unique and has its own identity, our task is to concoct an exceptional cuvee in which we will extract the best of what Mother Nature gives us even in difficult years because it is in difficult times that you can show your true colours! This nectar is to savour amongst connoisseurs. Coming from the best placed areas of land in Bouzy, it was made to touch the taste buds and tell you its own story. To the nose it is very complex, with aromas of dried apricot and honey. On the palette it is harmonious, delicate, with hints of biscuits and dried fruit. A lot of aromatic complexity. An exceptional champagne ; it will be sublime with your finest dishes.

See the product sheet

TUOTTAJA

Champagne Jean Vesselle

MAA / ALUE

Ranska - Champagne

PULLOKOKO

0,75

HINTA

\*

\* hintatiedot näkyvillä vain kirjautuneille

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