



CHAMPAGNE Laurent Lequart

PRESTIGE EXTRA BRUT

This Cuvée "Prestige" is elaborate from a selection of the best Meunier, with a vinification in oak barrels. Elegant, well-structured and meaty, this wine reveals Yellow fruits aromas, vanilla and cinnamon smells. Prestige is an ode to Meunier Sublimate by our "Terroir" and our know-how to provide shades of flavours.

TERROIR :

Passy-Grigny
Clay-limestone soil

BLENDING :

100% Meunier

TECHNICAL SPECIFICATIONS :

Harvesting by Hand
Coquard Press 8000kg
Cold settling
Vinification in oak casks
Partial malolactic fermentation
72 months of ageing

DOSAGE: 6g/l

AVAILABLE IN : Bottle & magnum

LES SUGGESTIONS DU CHEF :

Scallop carpaccio with little potatoes from Noirmoutier
Seafood gratin with a lobster bisque sauce
Fois Gras with cherries & port
Duck breast of duck in orange sauce wipes caramel halt salt
Chicken with morel mushrooms, and blue cheeses.



CHAMPAGNE LAURENT LEQUART - 17 RUE BRUSLARD - 51700 PASSY-GRIGNY

TÉL : +33 (0)3 26 58 97 48 -

EMAIL : l.lequart@champagnelaurentlequart.fr

www.champagne-lequart.fr

PLEASE DRINK RESPONSABLY