



Champagne Vrain-Augé

Prestige

Champagne - White

Region :	Champagne
Appellation :	Champagne
Cuvée :	Prestige
Color :	White
Grapes :	Chardonnay (30%) / Meunier (40%) / Pinot noir (30%)
Alcoholic degree :	12.5 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.
Traditional hand picking into small crates.
Whole grapes, Pressing, Pressurage direct.
Cuve émaillée.



TASTING

APPEARANCE : Gold colour, light, golden yellow highlights.
NOSE : Elegant, subtle black truffle aromas, subtle toast aromas.
PALATE : Refined, toast hints, round, structured body.



SERVING

SERVING TEMPERATURE : Between 6° and 8°
AGING : Ageing from 2017 to 2027



FOOD MATCHES : For the aperitif, Seafood and shellfish, Fish dishes, White meats, Cheeses



REWARDS & RATINGS

ELLE à Table 2017 : Silver medal

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