

  
CHAMPAGNE  
**LAMBLLOT-PERSEVAL**  
Wine grower in *Virigny*

# BRUT PRESTIGE

*A delicate champagne designed around the Chardonnay grape*



## Vinification

**Alcoholic fermentation** : in thermo-regulated stainless steel vats

**Malolactic fermentation** : yes

**Ageing** : in thermo-regulated stainless steel vats

### **Blend**

Chardonnay 60%

Pinot Meunier 9%

Pinot Noir 31%

Reserve wines 35%

### **Ageing in Bottle**

48 months minimum on lees in cellars

### **Dosage**

9 g sugar/litre

### **Final corking**

Traditional stopper with 2 natural cork discs

## Available content

Bottle 75 cl

## Packaging

Box of 6 bottles

Can be mixed with the different cuvées

## Tasting



### **Appearance**

Radiant yellow with golden glints



### **Nose**

1<sup>st</sup> nose : slightly vegetal first nose of aniseed and chlorophyll

2<sup>nd</sup> nose : notes of pastries and roasted hazelnuts



### **Palate**

Tender attack on the palate with praline and brioche. Careful and persistent finish on candied citrus fruit



### **Food pairings**

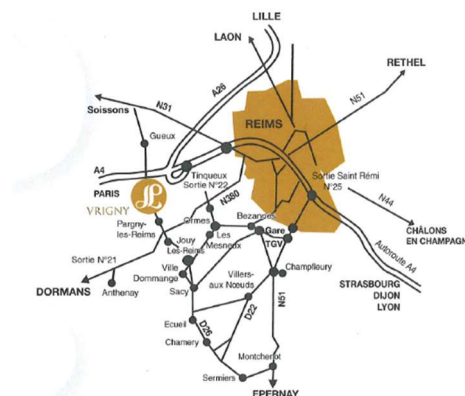
As an aperitif, savoury petits fours, scallop terrine, grilled fish



### **Temperature service**

Tasting between 9 and 12°C

## Mapping



Champagne Lambiot-Perseval - 6 rue du Levant - 51390 VRIGNY, FRANCE  
Phone : +33 (0)3 26 03 69 78 - Mob : +33 (0)6 15 46 20 44  
[contact@champagne-lambiot-perseval.fr](mailto:contact@champagne-lambiot-perseval.fr)  
[www.champagne-lambiot-perseval.fr](http://www.champagne-lambiot-perseval.fr)

