



À CHARLY-SUR-MARNE

# Prestige 2018





#### **BLEND**

Meunier 62 % Chardonnay 32 % Pinot Noir 8 %



DOSAGE ALCOHOL Brut (10g/L) 12.70 % ABV

### **EYE**

Yellow and gray gold reflections, delicate bubbles.



#### **PALATE**

Warm finish, lovely length on the palate.

# NOSE

Precise, fruity, with indulgent notes of white and yellow fruits.



## **TASTING ADVICE**

Perfect for aperitif and meals, this vintage pairs well with white meats, fish, and cheeses.



