

UNE ANNÉE INOUBLIABLE

2011 VINTAGE - BRUT
PREMIER CRU

THE STORY BEHIND “UNE ANNÉE INOUBLIABLE”

At champagne Prévost-Hannoteaux, the Vintage is, by definition, a memorable year. Elegant & refined, it testifies to the aromas of Vintage Pinot Noir and Chardonnay for the elegance. To be invited for great times that you want to celebrate and remember for long!

WHAT ABOUT YOU?

If you could quote but only one landmark year, which one would it be? Tell us!

ITS MAKING

Vignes de Sacy, classified Premier Cru
50 % Chardonnay, 50 % Pinot Noir
2011 Vintage
Complete malolactic fermentation
Dosage: 11 g/l

IN A FEW WORDS...

Refined, tonic, complex

ON TASTING...

Light golden colour with fine bubbles.
The nose translates a nice maturity, an elegant and refined character. Olfactory expression with nice complexity, with notes of dried apricots, wax, honey, quince and almond pastes. Orange blossom, tangerine are the most characteristic olfactory markers of the cuvee. The attack in the palate is frank with a subtly peaty character and a nice sour tension to the bitter flavours. The essence of the wine is crispy and seducing.

FOR WHICH OCCASIONS?

Champagne for all occasions. Perfect with a cepe Carpaccio in soya sauce, grilled prawns possibly matched with Chaource (cheese) or chocolate fudge!

ITS BOTTLING

In Collio bottle.



Warm regards