

L'HISTOIRE D'UNE VIE

(FORMER-PRESTIGE)

BLANC DE BLANCS - BRUT FIRST GROWTH

BEHIND "L'HISTOIRE D'UNE VIE"

At Sacy, great and little moments alike build a unique life where joy, generosity and family happen around Champagne Prévost-Hannoteaux. This Blanc de Blancs is the favourite cuvee of David; he likes its fine and delicate spirit, biscuity and floral... It perfectly summarizes the gentleness and sweetness of the House. A nice nod to Catherine, who knows this white grape variety well... A gourmet and elegant cuvee that you can open for all occasions, or just for fun!

WHAT ABOUT YOU?

What have been the key moments in your life? Do you have an anecdote to tell with our Blanc de Blancs cuvee?

ITS MAKING

Vignes de Sacy, classified Premier Cru
100 % Chardonnay
3 years of harvests
Complete malolactic fermentation
Dosage: 11 g/l

IN A FEW WORDS ...

Floral, generous, lemony

ON TASTING...

Nice pale golden colour with light hints. Abundant and generous foam when served, with a nice persistence and structure. The nose is characterized by a slight and noble reduction like jasmine, honeysuckle with lemony and gourmet fragrances of white fruits (peach and apricot). A delicate buttery, empyreumatic note drives us into a fine and delicate universe of Chardonnay (pistachio, nut). The attack in the palate is frank with some pleasant tension that completes its biscuity and floral expression.

FOR WHICH OCCASIONS?

Champagne for all occasions. Perfect with seafood platter, Saint-Jacques deglazed with Ratafia. For dessert: rhubarb pie.

ITS BOTTLING

In "trentenaire" in cinnamon colour. Also available in magnum.



— Warm regards —