

LA RENCONTRE

(RÉSERVE)

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BRUT

THE STORY BEHIND “LA RENCONTRE”

Our history is made up with founding steps for our Champagne. One of them took place in 1941 when Mr. Albert Prévost met Miss Madeleine Hannoteaux at a wedding, such a symbol! They got married in 1945 and gave their two names to their Champagne. The second symbolic meeting is contemporary: it is ours, which continues the history of our family House.

WHAT ABOUT YOURS?

Tell us about THE meeting that has marked your life, and while sharing it, enjoy this cuvee during an aperitif...

ITS MAKING

Vignes de Sacy, classified Premier Cru
35 % of Chardonnay, 32.5 % of Pinot Noir and 32.5 % of Meunier
3 years of harvests
Complete malolactic fermentation
Dosage: 11 g/l

IN A FEW WORDS...

Smooth, generous, charming

ON TASTING...

Its colour is yellow with bright, glossy green golden hints.
The nose opens onto notes of fresh fruit and candies followed by notes of tea flowers (lime, mint, verbena).
Toasted notes, slightly roasted, bring some minerality and an aerial dimension when smelt. Charming and expressive nose sustained by white fruits and a spicy touch like curry, ginger and tobacco.
The attack in the palate is quite tonic with a small hint of citrus that emphasizes the fruity and floral expression of the nose. A sober and seducing wine structure that will be easily apprehended.

FOR WHICH OCCASIONS?

“La rencontre” is a Champagne wine for aperitif and meals. Ideally matched with asparagus, cheese soufflé, poultry terrine, sushi with white fish.

ITS BOTTLING

Available in bottle, half-bottle, magnum and jeroboam.



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Warm regards