

Champagne BLANC DE BLANCS

100 % CHARDONNAY,
THE PURE SIGNATURE OF OUR
TERROIR

Bottle : 75 cl

Single vintage : 2019 harvest

Vinification : temperature-controlled stainless-steel tanks

Malolactic fermentation : completed

Dosage : 7,8 g/L (Brut)

Alcohol : 12.5% ABV

GRAPE



CHARDONNAY
100%

FRESHNESS
MINERALITY
CITRUS

TASTING NOTES

-  Brilliant pale gold colour with fine, elegant bubbles
-  Notes of freshly baked pastries, sweet spices and vanilla, followed by fresh pear aromas
-  Refreshing yet enveloping on the palate, revealing saline notes, citrus zest and hints of stewed plum

FOOD PAIRINGS

- Aperitif : perfect for elegant aperitifs and cocktail receptions
- Seafood & Fish : an ideal partner for seafood such as oysters, scallops, crab, shrimp, or fish baked in the oven or grilled on a plancha
- Meat : pairs beautifully with delicate white meats
- Cheese : Camembert and raw-milk cheeses
- Dessert : wonderful with white-fruit desserts such as apple tart or pear crumble

SERVING & CELLARING

Cellaring : store horizontally, away from light and temperature fluctuations, in a cool, dry place (10–12°C / 50–54°F)

Serving temperature : 8–10°C (46–50°F)

Drinking window : at its peak now and for the next 4 years

All our recommendations are simply suggestions.
The best moment to enjoy Prophète & CO bubbles is the one that feels right to you.

