

ALSO AVAILABLE IN HALF-BOTTLE
(37.5 CL) AND MAGNUM (150 CL)
FORMATS

Champagne BRUT

OUR SIGNATURE CUVÉE

Bottle size : 75cl

Harvest : predominantly 2019

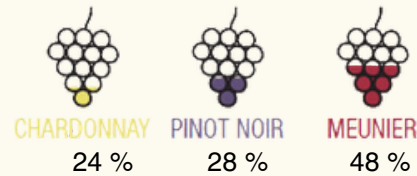
Vinification : temperature-controlled stainless steel tanks

Malolactic fermentation : completed

Dosage : 8.0 g/L (Brut)

Alcohol : 12.5% ABV

GRAPES & BLEND



Including 31% reserve wines

FRUITY
BALANCED
TIMELESS

TASTING NOTES

-  A luminous golden hue with a delicate stream of fine bubbles
-  Fresh and floral, revealing elegant notes of white rose alongside vibrant citrus aromas of lemon and grapefruit, complemented by hints of white fruits such as pear and white peach
-  Fresh, generous and lively on the palate, with a mouth-watering texture and a long, elegant finish. Bright citrus notes blend beautifully with tangy pear, bringing balance and finesse

FOOD PAIRINGS

- Aperitif : parmesan crisps, tapas, breadsticks with fresh cheese, gougères
- Fish & Seafood : sushi and warm fish dishes
- Meet : your favorite gourmet burger, as well as white meats such as poultry, pork tenderloin, veal or rabbit
- Cheese : fresh goat's cheese, Brie de Meaux or young Camembert
- Dessert : desserts featuring fresh, tangy white fruits

SERVING & CELLARING

Cellaring : keep bottles lying down, 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 for another 2 years

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

