

Champagne VIEILLES VIGNES

THE HERITAGE OF A TERROIR

Bottle : 75 cl, oak-tinted glass

Single vintage : 2015 harvest

Vinification : temperature-controlled stainless steel tanks

Malolactic fermentation : completed

Dosage : 9.3 g/L (Brut)

Alcohol : 12.5% vol. ABV

GRAPES & BLEND



CHARDONNAY
33,3 %



PINOT NOIR
33,3 %



MEUNIER
33,4 %

STRUCTURE
CHARACTER
RESILIENCE

TASTING NOTES

 Deep golden hue with a fine and lively stream of bubbles.

 Expressive aromatic intensity with floral notes, vibrant freshness and pronounced chalky minerality, complemented by aromas of mirabelle plum and fresh apricot.

 Full-bodied and generous on the palate, showing richness and indulgence with lingering notes of candied citrus.

FOOD PAIRINGS

- Aperitif : cocktail-style receptions, canapés
- Fish : sushi, fish tartare, oven-baked fish or plancha-grilled fish
- Meat : white meats such as poultry, pork tenderloin, veal or rabbit
- Cheese : Camembert, Brie, Chaource, goat's cheese
- Dessert : homemade crêpes, mirabelle plum crumble

SERVING & CELLARING

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

Serving temperature : 8–10 °C

Drinking window : at its peak for the next 5 years

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

