

CUVÉE PRESTIGE BRUT

60 % Pinot Noir, 40 % Chardonnay.

VINE-GROWING

- Average age of the vines: 30 years.
- Terroir: Aube, the southernmost part of the Champagne region. Clayey limestone soils and subsoils.
- Altitude: between 250 m and 320 m.
- Climate: Continental with an oceanic influence.
- Planting density: 8650 vines/ha.
- Yield: about 10,500 kg/ha or 62 HI/ha.
- Vineyard management: integrated pest management with streamlined phytosanitary treatments, manual trellising and regular ploughing, which means our estate is certified HVE (Haute Valeur Environnementale - high environmental value) level 3.
- Strictly manual harvesting.

WINE-MAKING

- Pressing of whole bunches of grapes using pneumatic presses.
- This range is produced only from the first and very best juices of the pressing process called "jus de cuvée".
- Alcoholic and malolactic fermentations in thermo-regulated stainless steel tanks.
- Blended wine with several years of harvest.
- Ageing for 36 months minimum on slats after bottling.
- Dosage at disgorging 9g/l.
- Marketing of the bottles after 12 weeks of disgorging.
- Serve chilled but not iced, i.e. 7°C.
- Available in half-bottles, bottles and magnums, boxes of 6 bottles and boxes of 3 for magnums.

TASTING

COLOUR

Fine and intense bubbles, persistent neck label, magnificent pale gold colour with green hints.

NOSE

Open on the nose with a beautiful aromatic finesse combining elegance and sensuality, revealing the subtle art of blending Chardonnay and Pinot Noir. This champagne will entice with its nose which combines a tasty and perfect blend of yellow fruits such as mirabelle plum, apricot and white fruits such as peach from the vineyards. Also experience its exotic and fresh aromas that will awaken your taste buds through its explosive and lemony character



ELEGANT
BALANCED

FRUITY
FEMININE

with a hint of minerality and a delicious finish of patisserie and confectionery.

PALATE

The initial taste of this champagne is wonderfully crisp. Beautifully refreshing and flavoursome on the palate, this champagne boasts a bright, elegant and feminine character. The finish, which is very balanced, remains fruity and crisp. A very smooth wine which makes an excellent aperitif, and can also be enjoyed with white meat in a sauce or creamy fish. A brunch or cocktail wine.



R
Richardot
CHAMPAGNE

