

FLEUR DE PRESTIGE

VINTAGE

Rich, round and sumptuous





Fresh and generous nose

offering up notes of candied citrus and dried fruit, set off by apple and peach jelly.



Rich and elegant palate dominated by aromas of lovely jammy fruit,

toasted brioche and honey.

The finish is tasty, elegant and toasty



BLEND

50% Chardonnay, 40% Pinot Noir, 10% Meunier.

VINIFICATION

100% 'Cœur de Cuvée' (highest quality first press juices), Dosage : 8g/l Brut, Ageing : minimum 5 years.



PAIRING SUGGESTIONS

Enjoy served with a roasted rib of veal with chanterelle mushrooms and a carrot purée.



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