

## 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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