



GRAND PRESTIGE

BRUT

*Subtle, delicate
and voluptuous*



Pale yellow color with glints of gold
and very fine and lively bubbles.



Elegant nose,
with a fruity complex of cherry, peach, honey, biscuit and spices.



Fresh and well balanced palate
with grapefruit and cherry notes.

Long and elegant
finish.

PAIRING SUGGESTIONS

To enjoy with a delicate starter like a cod and tumeric tartelet with dates dressing.



BLEND

40% Chardonnay,
40% Pinot Noir,
20% Meunier.

VINIFICATION

100% first press juices
Dosage : 8g/l
Ageing : minimum
3 years.



BEAUMONT DES CRAYÈRES
CHAMPAGNE

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