



À CHARLY-SUR-MARNE

Prestige 2019





BLEND

Meunier 57 % Chardonnay 32 % Pinot Noir 11 %



DOSAGE ALCOHOL Brut (9g/L) 12.80 % ABV

EYE

Crystal-clear golden hue, with coppery reflections.



PALATE

Ample and fleshy on the palate, refreshing finish. NOSE

Expressive and well-rounded, with notes of ripe fruits and dry biscuits.



TASTING ADVICE

A mature and generous vintage, perfect for both aperitifs and meals.



