

## PRESTIGE CHARLES MILLESIMÉE

*A robust and elegant champagne, in complete harmony with the personality of its vintage year, marked by maturity and balance.*

In temperament, Prestige Charles millésimée combines finesse, complexity and balance. Stored for more of eight years, giving it a freshness and a structure one expects from exceptional wines, this rare vintage, produced in a tough year, is a shining example of Maison Gardet's traditional know-how.

### ► Technical notes

Prestige Charles millésimée is composed of Chardonnay (70%), primarily from the Grand and Premier Cru Côte des Blancs and Pinot Noir (30%) from the Premier Cru vineyards of Montagne de Reims. Malolactic fermentation is not practised, allowing this vintage wine to be stored for longer.

Dosage: about 8 g/L.

Serving temperature: between 8 and 10°C.

Cellaring: 3 to 5 years.

### ► Qualities and characteristics

A yellow golden **colour** that shines with a soft, lively and jubilant glow.

**The nose** is immediately delicious and fresh, lively citrus notes (orange and lemon zest) mingling with very ripe pear and peach notes develop on to deeper smooth accents that reflect the wine's robust structure and identity. Its crisp and generous nature gives the champagne strength and presence.

**On the palate**, it reveals sweet and spiced vanilla and floral (tuberose) notes combined with hints of white peppercorns and a pleasing and intense minerality. The wine's sparkle is constant with an unforgettable delectable stream of bubbles. The "white and red" grape varieties are in harmony, bringing an elegant and balanced structure to the wonderfully persistent aromas.

### ► Fine cuisine pairings

A vintage champagne whose body and structure make it an ideal accompaniment to delicate, natural and flavourful dishes such as spiny-lobster tails, grilled John Dory, or salt-crusted bas. Yet the delicate wine that it is, Prestige Charles millésimée 2002 is without hesitation an aperitif par excellence at a classy affair. An elegant and composed champagne.

### ► Available in bottle.

### ► Awards

Jancis Robinson 2016 : 17/20

Gault & Millau 14.5/20 .

