





COURMAS (Champagne-Ardenne, Marne, Reims) France

Champagne Vrain-Augé Cuvée Prestige

BCLS Retail \$69.99 +392200 Wholesale \$49.00



TASTING

COLOUR: Light gold in colour with golden yellow highlights.

NOSE: Elegant, with subtle aromas of black truffle and toast.

PALATE: Refined, with hints of toast and a round, structured body. Luxurious and complex palate, assimilating aromas of white and black grapes, brioche, toast and a touch of truffle.

SERVING

PAIRING: Ideal as an aperitif but also pairs beautifully with appetizers, seafood and shellfish, poultry and white meats, vegetables, pasta, puff pastry and cheeses.

TEMP:Serve at 6° to 8° CAGEING:Drink from 2019 to 2029



REWARDS & RATINGS

Silver medal - ELLE à Table 2017

COUPS DE COEUR ♥♥♥♥ - Guide DUSSERT-GERBE 2019

"Superb Champagne Brut Prestige, a very pretty amber yellow colour, is a beautiful wine that combines elegance and structure, finesse and density, with aromas dominated by brioche and ripe pear." -Dussert-Gerbe 2019



WINEMAKING

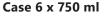
Sustainable agriculture/viticulture. Traditional hand picking into small crates. Whole grape direct pressing. Vinification using indigenous yeast in enameled tank.



Technical Data

Cuvée Prestige NV: made from 2016 and 2018 reserves of Pinot Meunier 40%, Chardonnay 30%, Pinot noir 30% Soil: Clay and limestone Residual Sugar: 11 g/l

12.5% alc./vol.



Choice Import Agencies



BRUT

CHAMPAGNE

RAIN-AUGE

Champagne

www.choice-imports.com