



# Champagne VRAIN-AUGÉ

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.



**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° C

**AGEING:** 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.

Case 6 x 750 ml



+392200



Choice Import Agencies