



BRUT

Prestige

BLEND

The blending cuvee is composed from mostly Chardonnay (60 %) and Pinot Noir (40 %).



AGEING

7 years

DOSAGE

10,4 gr/l

ALCOHOL

12,10 %

TASTING

Freshness and citrus fruits are the key words for the flagship cuvee from Maison MENNETRIER.

The palate is robust, followed by surprising fullness.

The mousse is very creamy, bringing suppleness and finesse.

The complexity and artistry of blending the best cuvee reveal a beautiful combination of liveliness and richness, thanks in particular to the famous champagne lees ageing process; a slight toasted impression on the finish.

The old vines are well showcased.

FOOD AND WINE PAIRINGS

Aperitif.

Veal fillet.

Fillet of john dory with saffron sauce.

Troyes andouillette sausage with chaource cheese.

TASTING

Recommended within 18 months

SERVE FRESH

Approximately 8°

AWARDS

Gold medal at the Elle à Table 2025 wine competition

Silver Medal at the Terre des vins 2025 competition

Gold medal at the Terre des vins 2023 competition

Gold medal at the Concours général Agricole 2020 competition

