

CHAMPAGNE

J. Festulat

Since 1862

ÉPERNAY - *France*

CUVÉE PRESTIGE BRUT

50 % Chardonnay

50 % Pinot Noir

On serving, the discrete foaming of this Champagne settles to a fine string of bubbles.

The colour is a fine yellow gold.

The powerful and complex nose of this Champagne reveals the fine development of the assembly of pinot noir and chardonnay.

On the palate there are hints of brioche and ripe dark fruits.

This Champagne is generous and rich on the palate, offering notes of spice and stewed fruits (plums).

This warm and fleshy wine is mainly to be enjoyed during the meal with fish or poultry.

Dosage 6g/bottle

To serve between 5 and 7°C

