

ASSEMBLAGE

BRUT PRESTIGE

MEUNIER

60%

CHARDONNAY

40%

HARVEST

50%

RESERVE WINES

50%

DOSAGE

5 g/l

CHAMPAGNE FRANCIS ORBAN

DEPUIS 1929

Brut Prestige is a champagne whose elegance is distinctive and eloquent, throughout the sensory journey; a genuine encounter with delicacy and an invitation to linger over dinner with your guests.

- When poured, the champagne generates a light and ephemeral foam, which yields to a thread of fine and lively bubbles with a persistent rim.
- The first nose is a bouquet of flowers in which aromas of acacia, buttercup, wallflower, orange blossom, heady white rose, and hawthorn, gently rounded off with notes of brioche and peach.
- The first encounter in the mouth is smooth and fresh, with silky and creamy effervescence.

We suggest serving your champagne at 8°C in a slender, curved glass:

- Fines de claire oysters
- Smoked salmon and whipped cheesecake with gentian syrup
- Langoustines with butter sauce and peeled, diced lemon, watercress ravioli
- Ashed goat cheese

TERROIRS

VALLÉE DE LA MARNE
Leuvrigny and Sainte-Gemme

SOILS

Clay and limestone from the Lutetian period and sands from the Cuisian period

VINIFICATION

Induced malolactic fermentation

WINERY

Stainless steel tanks

AGEING

At least 36 months in cellars, sur lattes

CELLARING POTENTIAL

3 to 6 years