

CUVÉE PRESTIGE « PRINCESSE DES THUNES » • GRAND CRU

Exploitation certifications



2013 :
High Environmental
Value



2016 :
Sustainable
Viticulture in
Champagne

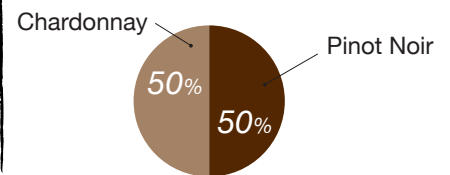
Dosage

Extra-Brut
5 g/L

Vinification

An exceptional champagne characterized by its skilful blend of old wines (aged and vinified only in oak casks of 34 hectoliters) and a long aging process in the cellar.

Grape Variety



Tasting

The Cuvée Prestige "Princesse des Thunes" has a bright, satiny and fairly fluid aspect, yellow and gold in colour with light straw yellow reflections and a beautiful shine.

Its first scent is captivating, a subtle alliance of toasted woodiness with a bouquet of flowers embodied by notes of jasmine, buttercup, hawthorn, poppy, acacia and meadow daisy. The aeration of the Champagne adds to its enjoyment, with notes of hot butter, toast, shelled almonds, and hazelnuts.

The initial effect on the palate is supple and fresh, with a creamy effervescence. The Cuvée Prestige "Princesse des Thunes" develops a pulpy and full-bodied fruity substance, underlined by a lemony acidity and fleshy fruits. Its mid-palate effect is orchestrated by a chalky minerality that imparts frankness and an iodine salinity while lingering on the palate with a fruity and calcareous resonance. The wood maturing process reinforces the power of the wine by giving it crunchiness and polished tannins. A slight residual roughness merges with the fruity freshness to offer a full, rich, sapid and vinous finish, which is long lasting.

Food | wine pairing

- Roasted blue lobster in brine, white butter,
- Roasted young duck, creamy walnut kernels and plums, buckwheat bound in smoked butter,
- Sirloin of Charolais beef, creamy foie gras and Champagne lentils,
- Roasted venison fillet with juniper, pumpkin, chestnuts and parsley root.

References

- Hachette Wine Guide 2018-2019,
- Champagne Guide Gault & Millau 2022-2023,
- Dussert-Gerber Wine Guide 2019-2020-2021,
- Bettane & Desseauve Wine Guide 2020,
- The Champagne Guide Tyson Stelzer 2020-2021,
- Tom Stevenson - Christie's World Encyclopedia of Champagne & Sparkling Wine,
- Richard Juhlin - Champagne Guide et Parfum de Champagne,
- Nominated by Jancis Robinson on 3rd April 2021 : Score 17.

Bottling options

Bottle (75 cl).

