

# Prestige Charles Millesimée 2000

PRODUCER - CHAMPAGNE GARDET

COUNTRY - FRANCE

REGION - CHIGNY-LES-ROSES, CHAMPAGNE

*A robust and elegant champagne, in complete harmony with the personality of its vintage year, marked by maturity and balance.*

## TASTING NOTES

A yellow golden colour that shines with a soft, lively and jubilant glow. The nose is immediately delicious and fresh, lively citrus notes (orange and lemon zest) mingling with very ripe pear and peach notes develop on to deeper smooth accents that reflect the wine's robust structure and identity. Its crisp and generous nature gives the champagne strength and presence. On the palate, it reveals sweet and spiced vanilla and floral (tuberose) notes combined with hints of white peppercorns and a pleasing and intense minerality. The wine's sparkle is constant with an unforgettable delectable stream of bubbles. The "white and red" grape varieties are in harmony, bringing an elegant and balanced structure to the wonderfully persistent aromas.

## WINEMAKING NOTES

The Prestige Charles 2000 is composed of 70% Chardonnay mainly from the Côte des Blancs "Grand and Premier Crus" and 30% Pinot Noir from the Montagne de Reims "Premier Cru" vineyards. A fresh, winy Champagne, reflecting its legendary, dazzling vintage; drink with calf sweetbreads or tournedos au foie gras.

## TECHNICAL DETAILS

Cellaring: 3 to 5 years.

Alcohol 12%

Available in 75cl



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