



BERNARD REMY PRESTIGE

DESCRIPTION 60% Chardonnay, 30% Pinot Noir, 10% Meunier. It contains up to 90% Reserva wines. A.O.C. Champagne.

VINEYARD 12 hectares of estate vineyards located in the Montagne de Reims, Cote de Blancs, Val-de-Marne. The different terroirs and the singularity of the plots are key in the expression of grape variety. Viticulture is aimed at preserving biodiversity and sustainable development. The vines rest on calcareous soils that provide for minerality. A link is produced between the soils, the vines and the power of nature.

HARVEST It is of utmost importance to fine-tune the date of harvest in search of the most faithful expression of the variety and the health of the grapes. The harvesters select the best bunches with the most golden grains. The process borders on craftsmanship, from cutting by hand with scissors to carefully placing the grape bunches in 50-kilogram boxes. Then, they are transported to the warehouse in the shortest possible time so as to avoid temperature oscillations and preserve the variety characteristics.

WINEMAKING The blends made to produce Bernard Remy Prestige are fundamental for its structure. The base wines are obtained from the gentle extraction of the flower juice in a 4,000-kilo press with a wooden cover. The first fermentation of the base wine is carried out in stainless steel tanks at a controlled temperature. The second fermentation lasts an average of 2 months before ageing in a lying position. At the end of the winter the "chef de cave" proceeds to the composition of the "Cuvee", making the assembly.

AGEING 5 years ageing to attain the full expression of the blend.

TASTING NOTES The magic of Bernard Remy Prestige champagne lies in its enticing lemon yellow colour with bright gold reflections, with a good crown formation with fine bubbles. On the nose it is powerful, enigmatic and delicious, led by the aromas of flowers on sweet notes of ripe white fruit (green apples, peaches, apricots) that end with hints of toast and dried fruits. The saline and mineral notes on a light butter background round up an extraordinary bouquet. The palate expresses a lot of personality and structure, ranging from fruits, citrus zest, to delicate hints of pastry. A wine capable of enduring time.

