



Champagne, Champagne Cuperly, Blanc de Blancs, AOC Champagne Grand Cru, Effervescent Brut

AOC Champagne Grand Cru, Champagne, France

Champagne Cuperly is a family and independant winery, started in 1845. Today it is run by mother and daughter Cécile and Sophie Cuperly, 10th and 11th generation. After Word War II, Jean Cuperly, 7th generation, received acknoledgement from Harry S. Truman through Dwight D. Eisenhower for helping allied soldirs to escape. The vineyard covers 60 hectares in the Montagne de Reims, and the majority of it is on 3 villages classified Grand Cru: Verzy, Verzenay and Mailly-Champagne. Great names from Champagne

PRESENTATION

The Cuvée Prestige Blanc de Blancs is the sublimation of the nobility of the chardonnay from the best crus of the Montagne de Reims and the Côte des Blancs. Its long aging in the cellar allows it to express all its purity and aromatic finesse.

TERROIR

From our vineyards in the Montagne de Reims and the Côtes des Blancs.

IN THE VINEYARD

Traditional harvesting, only done by hand to preserve the quality of the grapes and select only the best bunches at the best time.

WINEMAKING

BLENDING AND TRADITIONAL VINIFICATION

Blending of Grand Cru Classé grapes.

Aging of about 70% of reserve wines in oak barrels from the Montagne de Reims to allow the aromas to gain in complexity and roundness.

Traditional vinification avoiding any premature oxidation.

No malolactic fermentation to preserve the natural fruity aroma of the wines and to ensure a perfect conservation.

AGEING

Aged for 1 year in oak barrels and 5 years in bottles on lees in the cellars of the House to obtain an intense and refined wine.

DOSAGE

Brut 8 g/liter in order to maintain the balance between the freshness and the character of the wine.

Expedition liqueur made with a blend of Champagne CUPERLY wine and cane sugar.

VARIETAL

Chardonnay 100%

Contains sulphites.

AGEING POTENTIAL

2 to 3 years





TASTING

AN ELEGANT ROBE WITH GOLDEN REFLECTIONS

Raised by a persistent string of fine bubbles.

A SUBTLE NOSE

Subtle notes of tangerine and citrus fruits supported by a fine woody touch.

A FULL PALATE

A beautiful full and elegant attack with a dominant of lime and grapefruit, ending on notes of dried fruits and grilled almonds. This wine takes on more depth at the end of the mouth.



