



CUVÉE BRUT PRESTIGE

Champagne, France

Champagne Granzamy Pere et Fils

Method & Production

Made using the traditional méthode champenoise. The winery is designed to be gravity fed, ensuring minimal intervention and contact. The alcoholic fermentation occurs at a temperature of around 16°C to 20°C. After which it is aged on the lees and goes through malolactic fermentation.

Tasting Notes

Made using the traditional Méthode Champenoise. This cuvée is floral and fruity, whilst showing depth and complexity indicative of its lees ageing. With delicate and elegant effervescence, crisp acidity, the wine has great balance and lovely lengthy finish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Sparkling Wine									
GR0518	Cuvée Brut Prestige	Chardonnay: 40% Pinot Meunier: 30% Pinot Noir: 30%	NV	12.0%	Cork	6X0.75lt	No	No	No