



Esprit de Champagne

Import
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Wholesale
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Distribution

Champagne David Coutelas

Product: Cuvée Prestige

Village: Villers-sous-Chatillon

Location: Marne Valley

Composition: 53% Chardonnay
23.5% Pinot Noir
23.5% Pinot Meunier

Base Vintage: 2008

Number of Vintages: millésime

Date of Tirage: March 2009

Date of Disgorgement: November 2012

Dosage: 8 grams per litre

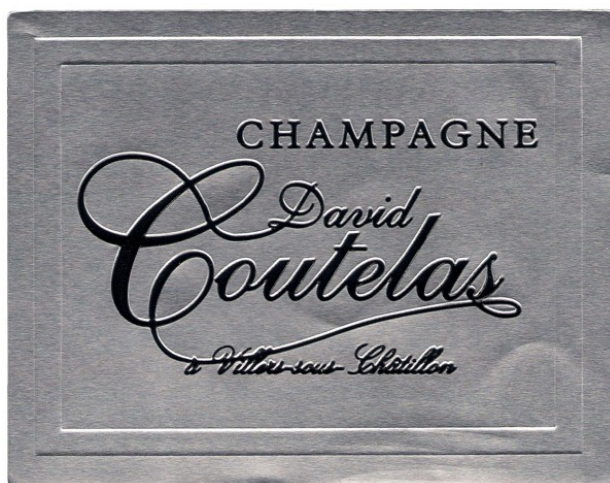
Alcohol Content: 12%

Vinification: Barrel fermented, no malolactic, no filtration

Structure: Récoltant Manipulant (RM)

Proprietors: David & Severine Coutelas

Accolades: Guide Hachette



Terroir: Clay, chalk and sand

Cultivation: ~7.5 hectares

Yearly Production: 10,000 bottles

Characteristics: A very elegant cuvéé. Pale, brilliant color. Fine and persistent mousse. On the nose there are vanilla and flower aromas with a present hint of Pinot Meunier. Full bodied and one can easily identify fruit aromas and it's slight note of oak.