



E. Jamart & Cie

51530 SAINT MARTIN D'ABLOIS
Près d'Épernay

Cuvée Prestige « Tentation » Extra-Brut

Grapes variety : Blanc de Noirs
Blending of Meunier - Pinot Noirs

Dosage : = 3.5 gr/L

Method of production

The first alcoholic fermentation and the malolactic fermentation occurs in tanks. After the filtration, there is a blending and bottling, as for the second alcoholic fermentation, it occurs in the bottle.

Wine Personality:

This Champagne reveals a clear yellow color with golden and pearly sheen. The bubbles are fine and creamy. The nose is open and generous. We first noted aromas of juicy fruits (apricot, plum...)
When the wine aerates appear scents candied orange peel, ripe honey impressions and applesauce. Finally a touch of hazelnut and fresh walnuts completes the whole.
The palate is full and generous. It was a feeling of explosion of flavors, with lots of freshness and a long finish that allows the wine to express long seconds after the tasting..

This wine impresses with its generosity, its breadth and balance.

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GOLD MEDAL
Guide Gilbert & Gaillard
2014 / 2015



2 STARS
Guide Hachette
2016

