



CHAMPAGNE E.JAMART &Cie
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CHAMPAGNE

E. Jamart & Cie

51530 SAINT MARTIN D'ABLOIS
Près d'Épernay

Cuvée Prestige « Trilogie » Brut Millésime 2010

Grapes Variety : 1/3 Chardonnay 1/3 Pinot Noir 1/3 Meunier

Dosage : < 7gr / L

Method of production:

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

Wine personality:

Light gold dress with lemon highlights.

The nose is rich and complex, dominated by yellow fleshy fruits that blend in honey scents. A tangy note of orange marmalade and jasmine complete the set.

The palate impresses with its scale and balance... Impressions of warm brioche and cream harmonize with white flowers.

The three Champagne grape varieties are in perfect harmony on this wine to give a full and nuanced.

Guide Hachette
2016



Gault Millau
2016

