



CHAMPAGNE  
BERNARD REMY

## Champagne Prestige

When rooted in magic and admiration,  
prestigious grapes are born.



We sense its subtle complexity with the fruit  
preserve transporting us in a round and velvety dance.



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### Tasting

Like all mature champagnes, Prestige is dressed in deep gold.

A complex and balanced cuvée, this champagne develops hints of toasty and brioche-like savours.

Full and smooth in the mouth, with the aromas of preserved fruits dominating.

Serve with a crispy apple crumble.

### Blending

- 90 % reserve wines
- 60% Chardonnay
- 30% Pinot Noir
- 10% Pinot Meunier

### Ageing

5 years' ageing in cellars.

### Dosage

8g/l

### Bottling

Bottle of 750 ml.

### Awards and Medals\*



\*See all our awards on our website:  
[www.champagnebernardremy.com](http://www.champagnebernardremy.com)