



LA CÔTE

LE CHARDONNAY - GRAND CRU

The chalk of the Côte des Blancs is legendary; it alone symbolizes the purity of the champagnes from this region. Its flagship grape variety, Chardonnay, brings unparalleled liveliness and brilliance to wines of recognizable blindness.

Some of the most beautiful world-renowned Grands Crus terroirs, such as Cramant, Avize, Oger and Chouilly each host plots of the ÉDOUARD PRETROT vineyard.

The ÉDOUARD PRETROT house relies on the tension, the chalky salinity, the citrus notes and the identity freshness of these Grand Cru Chardonnays to develop this eponymous cuvée paying homage to this so famous Côte.

TECHNICAL DETAILS

- vinification in stainless steel vats
- alchoolic and malolactic fermentation completed
- 30% to 40% reserve wines
- Aged for an average of 36 months on lees
- Dosage: 5 g/L
- Alcohol level: 12% ABV

TASTING NOTES



Light gold tinged with green shades.



Fresh and light, the aromas of citrus and exotic fruits exalt.



Suave and slender, notes of citrus and fresh pears combine with a tangy, slightly buttery perception that envelops the palate. Salty and fresh finish.

FOOD PAIRING

Ultimate Champagne as an aperitif, serving with oysters for example, ÉDOUARD PRETROT LA CÔTE will seduce with a scallop carpaccio, a fillet of turbot or a citrus fruit dessert.

ÉDOUARD
PRETROT
CHAMPAGNE



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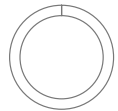


BLEND

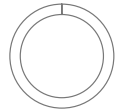
Chardonnay



Pinot Noir



Pinot Meunier



BOTTLE AVAILABLE



0.75L

1.5L

3L