



LA MONTAGNE

LE PINOT NOIR - PREMIER CRU

Overlooking the city of the same name, the Montagne de Reims is the land of Pinot Noir. He paces hillsides made of ridges and recesses, hidden behind buttresses or on the edge of the forest. An ideal ground to demonstrate its racy character and its organoleptic accuracy.

On the mountainside, other great names in the vineyard resonate with the great history of Champagne. They are called, among others, Verzenay, Verzy, and Rates. Here again, the plots of EDOUARD PRETROT stand proudly between these ridges on which flourishes a vineyard exposed to the harsh climate north, north-east.

The Pinot Noir, known for its aromatic power, showcases its finest finery and vigor here. LA MONTAGNE reveals a generous amplitude, an elegance and a rare harmony.



TECHNICAL DETAILS

- vinification in stainless steel vats
- alcoholic 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



Deep yellow gold, bulles finesfine bubbles



rich and complexe, the notes of cherries and figs accompany the aromas of toasted bread



greedy and precise, the palate releases flavors of peach and apricot, enhanced by notes of hazelnut

FOOD PAIRING

EDOUARD PRETROT LA MONTAGNE is the perfect meal Champagne. It can be served on a wide variety of dishes, from sweetbreads to apricots, to a rack of lamb to thyme, as well as a cod back with champagne lentils.

ÉDOUARD
PRÉTROT
CHAMPAGNE

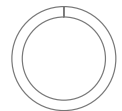


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BLEND

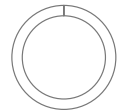
Chardonnay



Pinot Noir



Pinot Meunier



BOTTLE AVAILABLE



0.75L

1.5L

3L