



FLEUR DE PRESTIGE

VINTAGE 2014

*Rich, round
and sumptuous*



Pale golden color with bright tints
and extensive threads of fine bubbles.



Fresh and generous nose,
offering up notes of candied citrus and
dried fruit, set off by apple and peachy jelly.



Rich and elegant palate
dominated by aromas of lovely jammy
fruit, toasted brioche and honey.

The finish is tasty,
elegant and toasty.

PAIRING SUGGESTIONS

Enjoy served with a roasted rib of veal
with chanterelle mushrooms and a
carrot purée.



BLEND

50% Chardonnay,
40% Pinot Noir,
10% Meunier.

VINIFICATION

100% 'Coeur de Cuvée'
Dosage : 8g/l
Ageing : minimum
5 years.



BEAUMONT DES CRAYÈRES
CHAMPAGNE

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