



# YANNICK PRÉVOTEAU

## CHAMPAGNE

CERTIFIED VINEYARD  
HIGH ENVIRONMENTAL VALUE & SUSTAINABLE VITICULTURE IN CHAMPAGNE

# LA PERLE DES TREILLES BRUT

A Champagne of character with noble expression. To taste between enthusiasts.

This cuvée owes its name to the place called "Les Treilles". In the past, vines were cultivated in the gardens, along a wall, on an arbor or a trellis (treillage).

The Pearl is a nod to the Chardonnay grape from which it is made.

### TERROIR

Ay Grand Cru  
Pierry 1er Cru  
Damery

### GRAPE VARIETY

- 60% Pinot Noir
- 40% Chardonnay
- 50% reserve wines (25% 2015 reserve wines, 25% 2014 reserve wines)

### TECHNICAL INFORMATION

- Vinified in stainless steel with partial malolactic fermentation
- Aging on lees for 48 to 60 months
- Disgorging: minimum 6 months
- Dosage: 9.5g / litre
- Alcohol 12% vol.
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### TASTING

**To the eye:** Bright, yellow gold color with very fine bubbles. The sensational appearance announces a rich and fresh champagne which invites tasting.

**On the nose:** Concentration and finesse. Cream, brioche and white pepper express themselves first. More mineral and iodine notes are then paired with fruity aromas of pear and muscat grapes.

**On the palate:** The attack is fresh with the sensation of biting into fresh, ripe grapes but supple thanks to its creamy effervescence. The finish is explosive with an exhilarating acidity and aromas of lemon, green apple and pear. As it warms up, it evolves into woody, vanilla and toffee notes, both rich and complex.

### GOURMET PAIRING

Pike-perch fillet with pink peppercorns, Veal sweetbreads with morels, Pear gratin with goat's cheese and rosemary.

### AWARDS

- Gold medal, International Prague Wine Trophy 2020
- Silver medal, International Wine Challenge 2020
- Selected by Guide Gault & Millau 2020
- Wine Trophy 2020 Médaille Argent
- Sélection guide Gault & Millau 2020

### PRODUCTS:

Available in bottle and Jeroboam

### CELLARING

Aging potential: 3-5 years  
Serving temperature: 7-10°C

