



YANNICK
PREVOTEAU
CHAMPAGNE

CERTIFIED VINEYARD
HIGH ENVIRONMENTAL VALUE LEVEL 3

LES CLASSIQUES PERLE DES TREILLES BRUT

"THE PURE EXPRESSION OF THE UNION OF
PINOT NOIR AND CHARDONNAY."

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 for Pinot noir
Damery for Chardonnay

SOILS EXPOSURE

Limestone clay
Exposure Ay South East
Vallée de la Marne Right bank,
South East and Southwest exposure.

GRAPE VARIETY

60 % Pinot Noir harvest
40 % Chardonnay harvest
50 % harvest wine 2019
25 % harvest wine 2018
25 % harvest wine 2017

TECHNICAL INFORMATION

Vines intermixed with herbs and grasses
Soil tillage under the rows
Average age of vineyard: 45 years
Bottling 2020
Vinified in stainless steel with partial
malolactic fermentation
Aging on lees for 48 months
Disgorging: minimum 6 months
Dosage: 9,3 g / litre
Alcohol 12% vol.

TASTING

To the eyes: bright, yellow gold color
with very fine bubbles.

On the nose: Citrus, floral and delicate
nose. It reveals subtle notes of white
flowers and fresh bread and then evolves
towards more complex, mineral
variants.

On the palate: supple and fresh, it offers
a creamy mousse. Elegant, fruity and
slightly tangy, the finish has a tactile
sensation reflecting both the suppleness
of the clays and the minerality of the
chalk.

GOURMET PAIRING

Veal sweetbreads with morels.
Pear au gratin with goat cheese and
rosemary. Venison tournedos with
thyme and honey

AWARDS

- JAMES SUCKLING 2024 : 90/100
- VINALIES INTERNATIONALES 2023 : Golden Medal
- GUIDE HACHETTE DES VINS 2022 : 1 star
- CONCOURS MONDIAL DE BRUXELLES 2022 : Great Golden Medal
- DECANTER WORLD WINE AWARDS 2022 : Silver Medal
- DUSSERT-GERBER 2022 :  Coup de cœur

CELLARING

Will continue to evolve as temperature and
aeration come into effect.

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