



CERTIFIED VINEYARD
HIGH ENVIRONMENTAL VALUE LEVEL 3

LES CLASSIQUES AFFINITY BLANC DE BLANCS

PUR CHARDONNAY

TERROIR

Coteaux du Vitryat & Vallée de la Marne. Plots of Pierres Martin & Beaux Monts in Damery.

SOILS - EXPOSURE

Marriage of chalky limestones from Val de Vière, Saint Lumier, Vitry en Perthois and clays, black marls and green marls

Exposure South Southeast

GRAPE VARIETY

- 100 % Chardonnay
- 20 % Reserve wine
- Harvest 2020
- Bottling 2021

TECHNICAL INFORMATION

- Vines intermixed with herbs and grasses
- Soil tillage under the rows
- Vinified in stainless steel without malolactic fermentation
- Aging on lees for 24 months
- Disgorging between 3 and 6 months prior to marketing
- Dosage 9.6g / litre
- Alcohol 12% vol.

TASTING

To the eye: clear light gold color with very fine bubbles.

On the nose : citrus fruit, floral and delicate, it unfurls with subtle notes of white flowers and fresh bread, then evolves towards more mineral variations

On the palate: supple and fresh, it offers a smooth mousse. Elegant fruity and softly acidic, the finish is a more tactile sensation with both the suppleness of the clays and the minerality of the chalk.

CELLARING

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

Storage potential: 3 – 5 years

Tasttemperature: 7-10°C

JAMES SUCKLING.COM



YANNICK PREVOTEAU CHAMPAGNE AFFINITY BLANC DE BLANCS BRUT 0

A tangy and linear Champagne showing notes of chopped apples, sourdough, lemons and chalk. Medium-bodied and precise with tight bubbles. 100% chardonnay. Drink now.



CHAMPAGNE YANNICK PRÉVOTEAU 4, BIS AVENUE DE CHAMPAGNE 51480 DAMERY

Phone: +33 (0)3.26.58.41.65 - Email : contact@champagne-yannick-prevotEAU.fr - www.champagne-yannick-prevotEAU.fr