

# YANNICK PREVOTEAU CHAMPAGNE

CERTIFIED VINEYARD  
HIGH ENVIRONMENTAL VALUE LEVEL 3

## LES CLASSIQUES HÉRITAGE BRUT

*"AN EXCELLENT REFERENCE POINT FOR THE  
'FRESH' AND RUSTIC STYLE OF OUR HOUSE"*

- Composed of a traditional blend of the 3 emblematic grape varieties of Champagne, pinot noir, meunier and chardonnay, HERITAGE is a worthy representative of non-vintage BRUT champagnes from the Marne valley. Its prolonged aging in the cellar and its low dosage make it a wine accessible to everyone, to drink in all circumstances. Undoubtedly the best Ambassador of the style of the house, like a family crest, it is the premier cuvée through whose know-how, the family HERITAGE, is passed on.

### TERROIR

Ay, Damery & Venteuil for our selection of Pinot Noir.

Vitry en Perthois & Damery for the Chardonnay.

Damery, Fleury & Oeuilly for Meunier.

### SOILS - EXPOSURE

Clay-limestone

Vallée de la Marne Rive droite

South-east and south-west exposure.

### GRAPE VARIETIES

- 35 % Meunier
- 35 % Pinot Noir
- 30 % Chardonnay
- Of which 40% are reserve wines

### TECHNICAL INFORMATION

- Vines intermixed with herbs and grasses
- Soil tillage under the rows
- Vinified in stainless steel without malolactic fermentation
- Aging on lees for 20 months
- Disgorging: minimum of 3 months
- Dosage 8g / litre
- Alcohol 12% vol.

### TASTING

To the eye: yellow gold color with an abundance of very fine bubbles.

On the nose: open, expressive and delicate, revealing notes of citrus, flowers and white-fleshed fruits. Finishing with dried fruits and nuttiness.

On the palate: balanced, combining freshness and vinosity, it is precise, fruity and with a good length on the finish.

### GOURMET PAIRINGS

An excellent Champagne for all your celebrations, cocktails and aperitifs ... HERITAGE BRUT will harmoniously accompany every part of the meal: white fish, shellfish, poultry or cheese platter.

### AWARDS

VINALIES INTERNATIONALES 2023 :  
Golden medal.

Decanter World Wine Awards 2022 :  
silver medal

Guide Hachette des vins 2022 : 1 star

♥♥♥♥♥ COUPS DE CŒUR

Guide DUSSERT-GERBER 2022

GAULT & MILLAU 2022 : 15/20

Mondial de Bruxelles 2021 : silver medal

Concours Terre de vin 2021 :

silver medal

### CELLARING

Will continue to evolve as temperature and aeration come into effect

Storage potential: 3 – 5 years

Tasting temperature: 7-10°C

