



CHAMPAGNE

CAMILLE SAVÈS

à Bouzy depuis 1894

Grand Cru et Premier Cru



Prestige Brut - Bouzy Grand Cru

Origin: 65% Chardonnay Bouzy Grand Cru, 35% Pinot Noir Bouzy Grand Cru.

Vinification: the grapes are hand-selected on the vine for optimum maturity before being gently pressed to extract only the best free-run juices. The must is cold-clarified before undergoing a first thermoregulated fermentation at 18°C without malolactic fermentation. Vinified on the lees for 7 months in bright annealed stainless-steel vats. Blended with 25% reserve wines from oak casks before bottling.

Ageing: at a constant natural temperature of 10°C in our chalk cellars. Bottle-aged on the lees for a minimum of 4 to 5 years before disgorgement.

Dosage: 7g

Disgorgement date: laser-etched on the base of the bottle.

Look and nose: a pale straw yellow colour with very lively, ultra-fine bubbles and delicate butter brioche, citrus and white flower aromas. There is also a hint of exotic fruits.

Palate: dense and voluptuous, opulent and extremely elegant with a surprisingly fresh finish for a wine which has been aged for a lengthy period.

**This is a champagne of connoisseurs.
It is the perfect accompaniment for many
seafood specialities.**



4, Rue de Condé - B.P.22 - 51150 BOUZY - FRANCE

Tél. : +33 (0)3 26 57 00 33 - Fax : +33 (0)3 26 57 03 83 - champagne.saves@hexanet.fr

www.champagne-saves.com