

**LOCATION:**

France > Champagne > Côte des Blancs & Vallée de la Marne

**VARIETY:**

30% Chardonnay, 60% Pinot Noir, 10% Pinot Meunier

**WINEMAKER:**

Pierre Gonet



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**SCIENCE**

ABV: 12.2%

SUGAR RATE: 8 g/L

TOTAL SO<sub>2</sub>: 45 ppm

TOTAL ACIDITY: 4.3 g/L

# Pierre Cellier Prestige Brut

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**EXPERIENCE**

**NAME:** The Prestige wines were started by the late, Philippe Gonet, crafted specifically for a friend and restaurateur back in the 70s. Named after his first-born son, Pierre, and his wife's maiden name, Cellier.

**CHARACTER:** With beautiful aromatics of orchard fruits and brioche, the bubbles are relaxed yet precise. The texture is lush, and the finish is satisfying, like a perfectly written melody.

**ENJOY WITH:** Not Just for celebrating, Prestige Brut accompanies salty foods best; caviar, oysters, potato chips, ham, seafood, fried foods, and brunch.

**BEST RESULTS:** Serve at 45-48° F. We recommend not using flutes to maximize the aromatics, use a white wine or tulip glass.

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**EXPRESSION**

**FERMENTATION & EXTRACTION:** Vertical press with fermentation of parcels separately in small tanks. Second fermentation happens in bottle with the lees before disgorgement and dosage.

**ELEVAGE:** 6 months in steel tank followed by 24 months on the lees in bottle kept at exactly 53° F below ground at the Philippe Gonet estate cellar.

**FINING & FILTERING:** A delicate filtering and fining. Not vegan.

**SULFUR:** Sulfur is not added at bottling, only small amounts at the beginning stages of the fermentation process, less than 60 ppm.

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**SOURCE**

**FARMING:** Certified HVE Sustainable, (Haute Valeur Environnementale) pest management and fertilizers utilize organic materials and pheromone trapping. Renewable energy, sustainable working conditions, promotion of green space, and dry farming.

**LAND:** The Chardonnay comes from the chalky soils of the Montgueux village, the red grapes are from two villages with more clay based soils in the Vallée de la Marne.

**VINE:** The average vine age is nearly 20 years old with both Chablis system and Guyot for pruning.

**HARVEST AND PRODUCTION:** Hand harvested, 1,600 cases produced. Occasionally a little fruit is purchased for this cuvée <10%.

