



CHAMPAGNE CH. & A. PRIEUR

Grand Prieur Brut

the growers

In 1825, Jean-Louis Prieur established the first Champagne house in Vertus: Ch. & A. Prieur, named for his two sons, Charles & Alphrède. The ownership of the Maison Prieur was transferred to passionate, enterprising winegrowers in 2005, determined to regain the House's former nobility. Made from the best of the crus, Ch. & A. Prieur Champagnes combine tradition and modernity, offering elegant, generous and balanced cuvees, aged at least twice as long as required by the appellation.

their land

France | Champagne

Although the first wine-producing vineyards in Champagne appeared between the 3rd and 5th centuries AD, the events of the 17th century brought the beginning of Champagne as we know it today. The vine-growers of Champagne had learned how to stabilize their wines and keep them fresh for several years. As a result of hard work, the Champenois also obtained a white wine by combining both black and white grapes using grapes that had been grown in the Champagne region. By the last decades of that century, they mastered the mysteries of effervescence, which was their stroke of genius.

the wine

45% Chardonnay, 30% Pinot Noir, 25% Pinot Meunier

Chardonnay sourced primarily from Vertus vineyards, Pinot Noir from Vertus and the Montagne de Reims, and Pinot Meunier from the Vallée de la Marne. Vinification includes 30% reserve wine and is aged a minimum of three years. After disgorgement, the wine is aged for a minimum of three additional months.

Dosage: 8-9gr/l

Alcohol: 12%

in the glass

This cuvee is characterized by a nose that reflects maturity mixed with freshness - revealing notes of white fruit and citrus. Grand Prieur Brut is a perfectly balanced and harmonious cuvée that derives complexity and roundness from its extended aging period.

