

# LES HAUTES PRIÈRES

## Millésime 1<sup>er</sup> CRU



Made from the most prestigious vines of the Roger-Constant Lemaire Estate, this Blanc de Blancs vintage is a beautiful combination of delicacy and exceptional freshness. A champagne voted Best Chardonnay in the World in the "Chardonnay du Monde" awards.

### Origin:

Hautvillers.  
Limestone soil.  
Vine age: 35 years.  
Harvested by hand with strict selection of the grape stock.  
Treated with Norwegian kelp within the context of environmentally responsible wine production.

### Method:

Long alcoholic fermentation at 16°C.  
Only the juice from the first press of the grapes is used.  
Matured in 225L Champagne oak barrels for 8 months.  
Late racking in February.  
Non malolactic fermentation.  
No filtration or fining.  
Aged for 5 to 6 years in our cellars.

### Disgorgement:

Dosage Brut - Extrat Brut (3 to 8g/L).  
Dosage liqueur is 100% estate produced using pure cane sugar, aged in oak barrels.

### Grape varieties:

100% Chardonnay - Blanc de Blancs 1<sup>er</sup> Cru.

### Taste characteristics:

Shimmering pale gold appearance with exceptionally fine bubbles. The nose displays fruit and floral notes. A pleasant lingering finish on the palate.

### Serving suggestion:

*The delicacy of this outstanding champagne is ideally suited to duck magret with foie gras, triggering an explosion of flavours. It also reveals its full depth of character when served with seafood gratin and a lemon sauce.*



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