

CHAMPAGNE



Diebolt-Vallois

Cramant
Côte des blancs

Prestige

The Diebolt-Vallois Champagne "Blanc de Blancs Prestige" is made entirely from vines of Grands Crus Côte des Blancs.

Appellation: Champagne

Varieties used: 100% Chardonnay, Blanc de Blancs

Terroir: Cramant, Chouilly and Le Mesnil s/Oger - 3 villages classed 100% Grand Cru. The soil consists of a thin layer of earth over a chalk base. In general the exposure is towards the East-South-East.

Vinification: Fermentation in thermostatically controlled vats. This is a blend of three years' wines aged in oak casks. These reserve wines bring richness, complexity and roundness.

Dosage: 3-5 g/l

Serving temperature: 9°C in summer, 10-11°C in winter

Tasting notes

Vinordic Wine Challenge: **Gold Trophy 2013**

Richard Juhlin - 8,000 Champagnes: **91-92 pts**

Wine Spectator - Dec. 2011: **93 pts**

Sommeliers International : **Editors' Choice**

Wines & Spirits - Dec. 2011: **94 pts**

A delicate, pure chardonnay that becomes dramatic in its intensity and breadth.

Gerhard Eichelmann: * * * *

Stephen Tanzer International Wine Cellar: **93+ pts**

A very young blanc de blancs with exceptionnal inner-mouth energy. Powerfully lemony, very long finish shows superb perfume and cut.

2019 La Revue du Vin de France Guide: **16** /20

2012 Gault Millau Wine Guide: **18.5** /20

Jacques Dupont - Le Point - december 2011: **17** /20

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