



CHAMPAGNE

YVELINE PRAT

Tradition

BRUT

Light and fresh.

*35% chardonnay,
30% Pinot Noir,
35% Pinot Meunier,*

Wine-making :

Chardonnay from Coteaux du Petit Morin vineyards, Pinot Noir from the Cote des Bar and Meunier from Vallée de la Marne and Coteaux du Petit Morin.

Malolactic fermentation in stainless steel tuns.

Aged in the cellars for at least 2 years.

Dosage: 10g/L

Tasting notes :

An intense colour with light golden glints.

The nose reveals aromas of ripe apples, fruit jelly and honey with hints of flowers.

The tasting is tempting and alive. Developing slowly to get back this sensation of ripe fruits. The dosage is balanced to allow the wine to stay fresh.

Summery and light, this Champagne is perfect for birthday parties, wedding or a good time with friends.

Awards :

Silver Medal Concours International des Vins de Lyon 2019





CHAMPAGNE

YVELINE PRAT

Tradition

DEMI-SEC

Sweet & beautiful

*Assemblage: 35% chardonnay,
30% Pinot Noir,
35% Pinot Meunier,*

Wine-making:

2019 wines with 30% of reserve wines.

The alcoholic fermentation was carried out in thermoregulated stainless steel vats.

The malolactic fermentation and a cold transition were performed on this cuvée.

Ageing 2 to 3 years.

Dosage: 32g/L

Tasting notes:

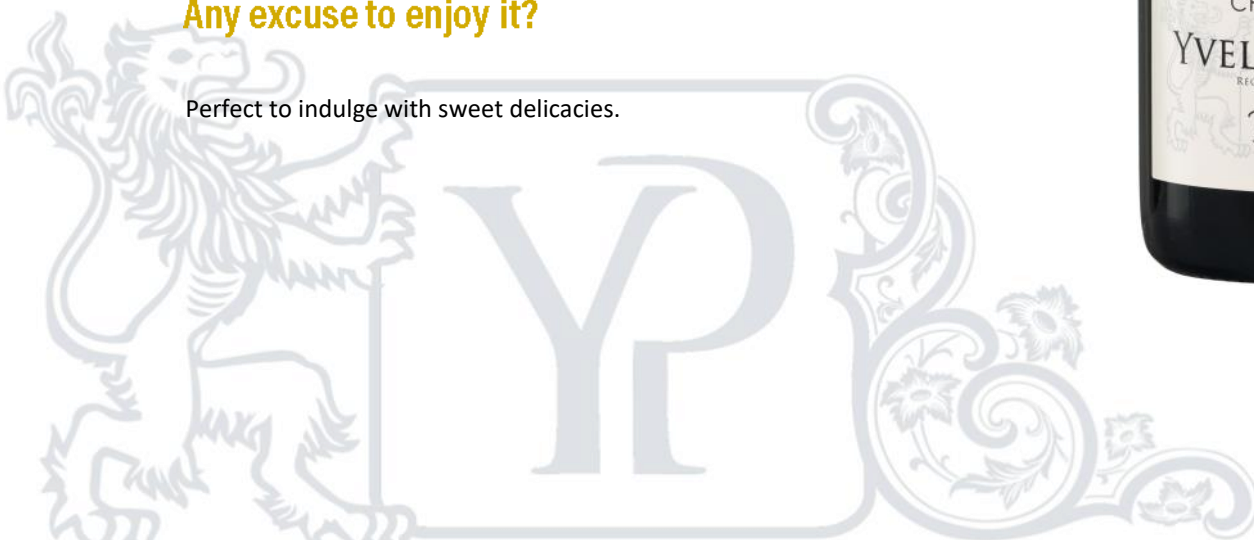
A golden and shiny colour, a light mousse.

The nose is charmed by aromas of apple and white flowers.

The mouth is smooth and sweet. The dosage allows for delicate pairings with desserts.

Any excuse to enjoy it?

Perfect to indulge with sweet delicacies.





CHAMPAGNE

YVELINE PRAT

Selection

BLANC DE BLANCS

Assemblage: 100% chardonnay

Terroirs : Vert-Toulon, Etoges (Coteaux du Petit Morin)

Wine-making:

This cuvee was created only with the first juice extracted from the grapes.
2019 harvest with 30% of reserve wines.

Malolactic and first alcoholic fermentation in stainless steel tuns.

Ageing between 2 to 3 years

Dosage: 9g/L

Tasting notes:

A cool yellow colour with lemon glints. The nose reveals aromas of citrus fruits, fresh hay and hints of white flowers.

The tasting continues with a feeling of freshness with flavours of crispy fruits and sugary flowers.

A wine to be enjoyed on a beautiful summery day, with an aperitif with friends, with a beautiful plate of shellfish...

Awards:

1* Guide Hachette des Vins 2021
Gold Medal Lyon International Wine Competition 2019
91 /100 Decanter magazine December 2019





CHAMPAGNE

YVELINE PRAT

Rosé

*Assemblage: 35% chardonnay,
40% pinot noir,
25% meunier*

Terroirs : Coteaux du Petit-Morin, Cote des Bar, Vallée de la Marne

Wine-making:

2019 harvest with 30% reserve wines.

The alcoholic fermentation is carried out in thermoregulated stainless steel vats.

The malolactic fermentation and a cold transition are made on this cuvée.

This is a rosé d'assemblage with red wine from Champagne 100% pinot noir.

Ageing 3 to 4 years.

Dosage: 10g/L

Tasting notes:

A delicate pink colour contrasts with the sparkling white bubbles giving a feeling of freshness.

The refinement is also present on the nose with aromas of wild strawberries prevailing and hints of cherry and mint.

The tasting is subtle and delicately fruity with a sweet touch.

This is a wine to celebrate spring, for a Sunday with the family or a day out in the countryside.

Awards:

Gold Medal Concours des Vignerons Indépendants 2017





CHAMPAGNE

YVELINE PRAT

Millésime 2017

*Assemblage: 50% chardonnay,
50% pinot noir,*

Terroirs : Vert-Toulon, Couvignon, Argançon.

Wine-making :

2017 is and will be a rare vintage in Champagne as it was a difficult year to work in the vineyards with spring frosts and a battle with botrytis. However, the small quantity of pinot noir in our vineyards of the Cote des Bar and our vineyards of Chardonnay spared from botrytis in our small village of Vert-Toulon gave us wines of beautiful quality and with vibrant aromas.

This vintage 2017 was created only with the first juice extracted from the grapes.

Alcoholic fermentation in thermoregulated stainless steel tuns.

Malolactic fermentation and cold stabilisation. Ageing on lees 5 years, dosage: 9g/L

Tasting notes:

A light golden colour with fine bubbles.

The tasting is lively with dominant aromas of red berries and spices. Hints of white flowers and citrus fruit bring complexity with long and expressive sensations.

This will be enjoyed over a delicious festive meal for a special birthday or celebration or just as an aperitif with friends.

Awards :

87/100 Recommended Decanter magazine January 2022





CHAMPAGNE

YVELINE PRAT

Brut vieilli en fût de chêne

95% chardonnay,
5% pinot noir
& meunier

Terroirs : Vert-Toulon, Etoges, Meurville

Wine-making :

This cuvée was created with juices of 100% Chardonnay grapes from our 2018 harvest. The first alcoholic fermentation was conducted in stainless steel tuns.

The wines were then transferred in oak barrels of 220L to age for 12 months. To top up the barrels over time we used reserved wines for less than 5%.

Ageing on lees 3 years

Dosage: 10g/L

Tasting notes:

The colour is a light yellow with lemon glints.

Intense aroma of honey touches the nose and more subtle hints of toffee follow.

The tasting continues with flavours of vanilla and candied fruits.

A Champagne to share with friends in a cosy environment, over a beautiful rib steak or perfect with delicate parmesan biscuits.

Awards :

Bronze medal Concours Général Agricole 2018

Silver Medal Concours International des Vins de Lyon 2021

Gold Medal Concours International des Vins de Lyon 2022





CHAMPAGNE

YVELINE PRAT

Les Folies Premier Cru

100% chardonnay

Terroirs : All the grapes used to create that Champagne comes from only one plot called Les Folies in the village 1er cru of Vertus, Blancs Coteaux.

Wine-making :

2019 harvest. The wines are the full expression of a beautiful terroir.

Alcoholic fermentation in thermoregulated stainless steel tuns.

Malolactic fermentation and cold stabilisation.

Ageing on lees 36 months, dosage: 9g/L

Tasting notes:

This Champagne blanc de blancs has a light golden colour with a striking shininess.

The tasting is very refined with apple and pear aromas and hints of small white flowers. This will evolve with lovely notes of fresh almond and honey.

The acidity at the start will quickly let place to smooth and creamy tasting.

The finish is long and refreshing, reinforced by a saline hint.

The exquisite fine bubbles enhance the refined and light texture of this Champagne.

This cuvée will add a little bit of eccentricity to any aperitif and will pair really well with shellfish.

Awards:

Bronze medal DWWA 2023

