



Les Hautes Prières

MILLÉSIME 2012 1ER CRU



Viticulture

Terroir of Hautvillers
Limestone soil.
Turning over the soil.
High Environmental Value label
Sustainable Viticulture label.
In organic conversion.

Vinification

Without malolactic fermentation,
natural acidity of the grape.
Late racking in February.
No filtration or fining.
Matured in 225L oak barrels for 9
months.

Age

Since 2013 in our cellars, mini-
mum 9 years old.

Dosage

Brut, 7 to 9 g/l.

Grape varietals

100 % Chardonnay 2012, 1st cru.

Appearance

Yellow with golden reflections.
Its foam is delicate.

Nose

Its expression is rich of warm
cereals, herbal flowers with
toasted and roasted notes along
with mocha and cocoa.

Taste

Its long maturation in oak delights
the palate with bergamot and
ginger notes.

Food and wine pairings

Turbot, cod, small game and sliced
duck.

Produced from the 45-year-old
vines of Maison Roger - Constant
Lemaire, this Blanc de Blancs
vintage is a concentrate of finesse
and exceptional freshness.
Champagne elaborated exclusively
with Hautvillers grapes, cradle of
champagne where the Dom
Perignon Abbey is based.