

Our partner:



Champagne **POTEL-PRIEUX**  
AOC Champagne, Vallée de la Marne  
Récoltant Manipulateur (RM)



*The precious moment since 1640*

Winery overview:

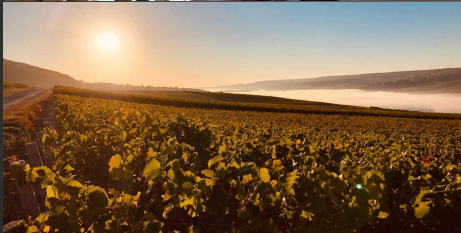
Exposed on the right bank of the Marne Valley, they produce the 3 Champagne grape varieties: Pinot Noir, Pinot Meunier and Chardonnay.

They strive to work their vineyard in a reasoned fight with an ecological tendency, and they are in the process of HVE certification.

They develop, with passion and in the purest respect for tradition, quality Champagnes that are rewarded and appreciated throughout the world.

Each year, they produce an average of 30,000 bottles spread over the different cuvées in their range: Brut Grande Réserve, Sec, Rosé Brut, Brut Nature and Blanc de Blancs Millésimé.

Let yourself be seduced...



**Champagne POTEL-PRIEUX**  
Brut Nature – L'Instant Précieux



**Grape Varieties:**

33 % Chardonnay, 33% pinot noir, 34% pinot Meunier

**Tasting:**

The Brut Nature cuvée has great finesse, synonymous with freshness, it will blossom gently revealing its subtle flavors through its crystalline bubbles. Of great purity, balanced with an exciting well-controlled acidity, virile elegance.

**Pairing:**

It will delight you as an aperitif, will accompany you with fish and seafood and will surprise you for exceptional moments.

**Analyses**

Alcohol : 12,5°

Dosage: 0g/l

**Champagne POTEL-PRIEUX**  
Brut – Grande réserve



**Grape Varieties:**

50 % pinot noir, 30 % Chardonnay and 20 % Pinot noir

**Tasting:**

Beautiful light gold color, engaging nose favoring fruity aromas (white-fleshed fruits), red fruit background, floral touch.

Full-bodied, generous on the palate, with well-balanced vinosity for a touch of freshness.

Nice persistent fruit.

**Pairing:**

A wine that will be enjoyed as an aperitif, as a starter to a meal, or in the afternoon by the water.

**Analyses**

Alcohol : 12,5°

Dosage: 8g/l

**Champagne POTEL-PRIEUX**  
Brut – Rosé



**Grape Varieties:**

50% Pinot noir, 30% Chardonnay, 20% pinot Meunier

**Tasting:**

With a beautiful salmon color, its fine bubbles forming a persistent bead.

Endowed with a harmonious mouth with a touch of red fruits also present on the nose. End of the mouth reminiscent of aromas of blackcurrant.

**Pairing:**

The wine calls for gourmet desserts that would remind us of our childhood: strawberry tart, blackberry-blackcurrant crumble.

**Analyses**

Alcohol : 12,5°

Dosage: 10g/l

**Champagne POTEL-PRIEUX**  
Brut Blanc de blancs – Les Crayères Folies vintage



**Grape Variety:**

100% Chardonnay

**Tasting:**

Resulting from a parcel selection of our oldest vines, this long-awaited vintage will delight your taste buds with its freshness and great intensity.

Endowed with a harmonious balance and very expressive in the mouth.

**Pairing:**

Its liveliness will be perfect as an aperitif or as an accompaniment to shellfish or white meat.

**Analyses**

Alcohol : 12,5°

Dosage: 6g/l

WINES EXPORT AGENCY