

Our partner:



Champagne PRIEURÉ DE VIVIERIE

AOC Champagne, Côte des Bars
Récoltant Manipulateur (RM)



Impassive fortress and witness to 800 years of history



Winery overview:

Overlooking the village of Viviers Sur Artaut, the former Benedictine Priory of the 12th century was reborn under the leadership of Vincent Grandpierre. Winemaker in Champagne for 12 generations and child of the village, he gives back to this emblematic place its original viticultural vocation.



The geological nature of this micro-terroir of Champagne has encouraged winegrowers to select Pinot Noir and Chardonnay grape varieties. They flourish, drilling with their roots in this hard rock, rich in sediments and capturing the water necessary for the growth of the vine.



The 9.5 hectare AOC Champagne estate is managed in an environmentally friendly manner.

Constantly in reflection and observation, Vincent Grandpierre works his vineyard by implementing pioneering practices for sustainable viticulture. In a quest for excellence, benevolence to the land, the farm was certified in 2020 High Environmental Value.



Champagne PRIEURE DE VIVERIE
Brut – Cuvée 1180



Grape Varieties: 20% pinot noirs, 80% Chardonnay

Tasting

The dominant chardonnay confers elegance and refinement on this cuvée 1180. A hint of pinot noir adds complexity.

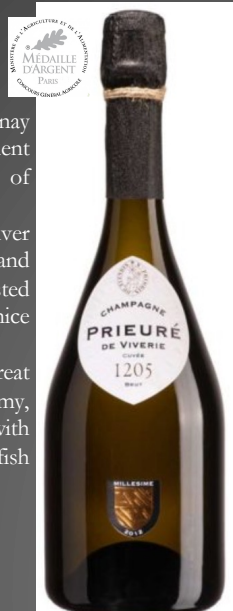
Golden yellow color with silver reflections, fine bubbles and delicate cord, slightly toasted nose, citrus notes with a nice liveliness

Pairing: champagne for a great occasion and gastronomy, accompanying a fish with delicate flesh, lobster or crayfish tail...

Analyses

Alcohol : 12,5°

Dosage: 7 gr/l



Grape Varieties: 80% pinot noirs and 20% Chardonnay

Tasting

This Champagne, 100% Pinot Noir, is a wine of character.

The nose offers a complex aromatic palette which blends aromas of ripe fruit with notes of roasted coffee and spices.

The ample and creamy palate elegantly reveals the character of the Pinot Noir.

Pairing: With pan-fried foie gras, white meat (poultry, veal, sweetbreads) with morels, scallop carpaccio with truffles.

Analyses

Alcohol : 12,5°

Dosage: 9 gr/l



Champagne PRIEURE DE VIVERIE
Brut – Cuvée 1515

Grape Varieties: 35% pinot noirs from maceration, 35% pinot noirs and 30% Chardonnay

Tasting

An original blend for a 1515 cuvée which is just as original.

a pleasurable, charming and surprising rosé champagne made from a precious harvest. Shiny mango dress Fine effervescence and delicate bead Scent of rose, hyacinth, coriander

Pairing: Beautiful afternoon and gastronomy champagne, paired with toasted smoked salmon, hard cheese

Analyses

Alcohol : 12,5°

Dosage: 7 gr/l

Champagne PRIEURE DE VIVERIE
Brut – Cuvée 1740



Grape Variety: 100% pinot noirs from maceration

Tasting

This cuvée 1740 is a rosé champagne called "de saignée" by maceration of pinot noir, dosed in dry, where the subtle sweetness exalts the aromas of red fruits.

Shiny dark pink color Fine bubbles and delicate bead

Ample and greedy nose of red fruits Generous champagne, dosed to reveal the heart of fleshy red fruits, with a charming length

Pairing: Reviving the era of Voltaire, when champagne was tinted, colored and heavily sweetened... a gastronomic dessert champagne in excellence

Analyses

Alcohol : 12,5°

Dosage: 8 gr/l

Only the juices from the heart of the grape berries, called “head of the cuvée” are selected at the time of the harvest.

After a slow and meticulous vinification, in oak barrels for the Chardonnay grape variety, the wines are blended.

It is in an original bottle that they will age in the cellar for more than 7 years. Time needed, on the lees, to obtain the aromas of maturity that will make these wines Champagnes of excellence. The discovery begins with the bottle, presented in its wooden box. Particular care has been taken in its dressing, which can only be done by hand.