

Bouteille



MILLÉSIME 2006
Extra dry 1er cru

A pure and savoury chardonnay 100% expresses bountiful scents of peach, pineapple and dry fruit. It can be tasted with "foie gras", "canapé" and delicatessen or strong cheese such as Roquefort or stilton or munster. It can also accompany a dessert such as creamcake or fruit salad.

Bouteille



MILLÉSIME 2008
Brut 1er cru

Our cuvée Millésime 2008 is a superb vintage. A perfectly harmonious blend of an elegant and refined chardonnay along with a powerful and tasty pinot noir. It's a fragrant and fruity wine leaving a long trace of its flavor when swallowed said to be white blossoms and roasted brioche. You can drink it as an appetizer or with white creamy meats, a real relish.

DOSAGE EN LIQUEUR

	Moins sucré	
Inférieur à 3 grs de sucre/L	↑	Brut Nature
Inférieur à 6 grs de sucre/L	↑	Extra Brut
Inférieur à 12 grs de sucre/L	↑	Brut
De 12 à 17 grs de sucre/L	↑	Extra Dry
De 17 à 32 grs de sucre/L	↑	Sec
De 32 à 50 grs de sucre/L	↑	Demi-Sec
Supérieur 50 grs de sucre/L	↑	Doux
	Plus sucré	

ENGLISH



Mathieu Princt
CHAMPAGNE
Récoltant - Manipulant



Côte des Blancs
1er Cru



Mathieu Princt



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L'abus d'alcool est dangereux pour la santé, sachez consommer et apprécier avec modération.

Contient des sulfites

Tarifs sous réserve d'erreurs typographiques ou de modifications ultérieures.

Création maquette et impression *en respect de la nuit*





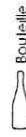
MATHIEU PRINCET
Brut or demi-sec



A highly traditional wine of Champagne, a subtle combination to be tasted at any time, as an appetizer, along a meal or with a dessert.

It's the result of a blend of 2 cepages, chardonnay 50% and pinot noir 50%.

The still wine is bottled in spring following the harvest, it is kept on lattes at least 3 years in our cellars, which makes a light refreshing cuvée.



BLANC de CHARDONNAY
Brut 1er cru



****2 étoiles**

Plaisantly cool, delicately refined, these are the main features of Champagne only issued from the chardonnay vine stock grown in chalky grounds and aged 5 years in our cellars.

Excellent aperitif cuvée, you can associate it with your appetizers and dishes based on fish and seafood.

GRANDE RESERVE
Brut 1er cru



This great wine is also based on a blend of 70% chardonnay and 30% pinot noir, however our bottles are kept lying on lattes for 5 years in our cellars. That is why, it gives, after aging, a very fruity and powerful taste to the wine.

Elegant and richly flavoured, it enhances your food from the beginning to the end of a meal.



BLANC de NOIRS
Brut



Exclusively made from black grapes, this elegant and complex cuvée expresses flavours of white blossoms or peaches.

It's a well-structured wine suffering roasted meat as well as an appetizer.



BRUT NATURE
1er cru



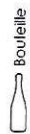
****1 étoile**

It's a cuvée such as our Grande Réserve kept 5 years lying on lattes in our cellars, but without any liquor added to it before being corked.

The same richly flavoured blend of this cuvée is kept "pure" and the dominant fragrances of chardonnay can express themselves freely as well as the highly vinic ones found in pinot noir.

Recommended as an appetizer or along a meal, either with fish, oysters or caviar.

It should be served at about 8°C to appreciate its expanding qualities at their best.



ROSE
Brut 1er cru



With a "bouquet" of red fruit and its vivid pink colour, this wine is the result of a blend of chardonnay about 50%, pinot noir 35% and red wine champenois 15% aged in oaken vats in our cellars.

You can taste this powerful Champagne as an appetizer, with white meats or poultry or even desserts based on chocolate and fresh red fruit.