

Cuvée Sublime

Tasting Notes



Rich and delicate

EXQUISITE

This sumptuous delicacy is draped in gilt glistening with tiny flecks of pure gold. Here you have a seductive Don Juan's smile that entices you with its classical charm, the intricate gold details of the Palace of Versailles, the joy of a rustic picnic with friends on a sunny day, and the comforting softness of a cashmere sweater warming you up on a windy seaside

CHARNEL

As the tasting goes, Cuvée Sublime sensually displays its romantic charms, captivating you as its fragrances of vanilla, rum, tropical fruits and roasted pineapple gradually become unleashed.

UNEXPECTED

Making a graceful entrance, Cuvée Sublime is a dashing partner with which to conclude your celebration meal. Intensely flavoured cooked fruits, from gently flambéed pineapple and orange to slightly caramelized pear, delight the palate in a deeply smooth praline-lined embrace.

50-55% Pinot Noir
30-35% Meunier
15-20% Chardonnay
10-20% reserved wines
Dosage : 35 g/l

Cuvée Sublime

Awards & Food pairings



16/20
Bettane et Desseuve 2018
Bettane et Desseuve 2015



GOLD
International Wine Challenge 2015
International Wine Challenge 2016



SILVER
The Drinks Business Champagne
Master 2017

Food pairings

- Lièvre à la Royale
- Peking Duck
- Sweet and sour pork
- Tête de Moine cheese and pear, Goat cheese, Stilton cheese
- Tarte Tatin
- Paris-Brest pudding
- Pear cooked in parboiled, hazelnut biscuit and almond cream
- Candied apple pie with sweet spices, white chocolate whipped cream
- Hazelnut Cheesecake Biscuit, Melting Rhubarb Grapefruit, Strawberry Syrup
- Fruit tart with syrup, William pear cream, sugar-free red coulis