# Cuvée Sublime



### Rich and delicate

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

#### **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.

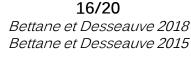


## Cuvée Sublime

Awards & Food pairings







GOLD

International Wine Challenge 2015 International Wine Challenge 2016

SILVER The Drinks Business Champagne Master 2017



- 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