

J.M.
LABRUYÈRE
CHAMPAGNE GRAND CRU

P R O L O G U E



Prologue is the first cuvée of the house, and introduces the philosophy of Champagne J.M.Labruyère: terroir-driven, low dosage to underline the natural ripeness of the grapes and extended ageing on lees.

This blend is mainly from the 2018 harvest, a sunny and precocious year, which ended with the harvest of perfectly ripe and healthy grapes. The use of reserve wines for almost a third of the blend adds a vinous character, a beautiful complexity, and leads to an extra-brut dosage.

The result is a generous, enjoyable, balanced champagne, your best companion for a meal, from aperitif to dessert.

Base: Harvest 2018, blended with 27% of reserve wine (2016, 2015, 2014). 20% of the wine is aged in oak barrels

Bottling: 26 April 2019

Disgorgement: November 2022 / January-February 2023

Assemblage: 69% Pinot noir,
31% Chardonnay

Grand Cru Terroirs: Verzenay, Verzy et Mailly Champagne

Soil: Clay-limestone

Average age of the vine: 35 years

Dosage: 0.8 g/l, Extra Brut

T A S T I N G

Colour: Golden with coppery reflections.

Nose: Fruity and indulgent, opening up to slightly pastry-like and aniseed notes.

Palate: Exhibits delightful indulgence, with great salivation and precision. It expresses notes of cherries.

