




CHAMPAGNE
Vollereaux
À PIERRY, FRANCE

RESERVE BRUT

The robe is yellow, very bright with light golden reflections. Fine bubbles come to feed a persistent collar.

The nose offers aromas of white fruits and honey followed by notes of maturity and apricot.

The mouth is creamy, supple and of a beautiful density. It allows the aromas to express themselves completely to give this champagne a perfect harmony.

The Brut Reserve is an every moment champagne. Perfect in “aperitif” , it will please those who will like to keep it on the table to accompany the meal.

Blend : 34% Chardonnay – 33% Pinot Noir – 33 %
Meunier

Aging time on lees : 4 years

Sugar Level : 9 g/l

Available in Magnum and Half bottles

Scores & Medals

92 points Wine Spectator

Gold Medal @ Prodexpo Moscow 2019
Gold Medal @ AWC Vienna Wine Challenge 2018
Gold Medal @ Prodexpo Moscow 2018

