



RESERVE BRUT

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.

TECHNICAL CHARACTERISTICS

Blend : 34% Chardonnay

33% Pinot Noir - 33% Meunier

Dosage : 9 g/l

Ageing : 4 years on lees

Alcohol content : 12%

TASTING NOTES

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

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

Mouth : Creamy, supple and of a beautiful density. It allows the aromas to express themselves completely to give this champagne a perfect harmony.

MEDALS & AWARDS



Mundus Vini 2023
Gold Medal



James Suckling

