



# Cuvée de Réserve Brut

## CELLAR INFORMATION

Grapes variety : 80% Meunier - 20% Chardonnay

Dosage : < 7 g/l

Alcohol content : 12°

Vinification :

- Mechanical vertical pressing, low juice extraction on ancestral press.
- Natural settling.
- Alcoholic fermentation in concrete vats.
- Natural and complete malolactic fermentation.
- No cold treatment to preserve aromas.
- Blend of reserve wines.
- Aging on lees for 18 to 24 months.

## TASTING NOTES

**JAMES SUCKLING.COM** 



« Gorgeous aromas of bread dough and dried fruits like peaches and apples. Full body, round and rich with lots of aged character. Lemon tar undertones. Lovely velvety texture. Drink now. »

## AWARDS

2016 :



2015 :



2014 :



**BOTTLING** Bottle 75 cl - Half-Bottle 37,5 cl - Magnum 150 cl