

GRANDE RESERVE
BRUT
PREMIER CRU



The Truth of a Terroir, the Expression of a Winegrower

Blend

70 % Chardonnay / 30 % Pinot Noir

Terroir

Premier Cru

Vineyards

Avize, Cramant, Avenay Val d'Or and Mutigny

Dosage

7,8 g/l sugar

Vinification

Traditional pressing

Alcoholic and malolactic fermentations with naturally present yeasts

Aging on lees for 10 months

Natural clarification

Aging on laths for 4 years

This champagne is sold 6 months after disgorging

Tasting

Light gold robe. The nose reveals scents of almond, hazelnut, and also orange zest and lemon dough.

The palate, deep and suave, expresses aromas of verbena, linden, citrus and also buttered smells and candied fruits. Delicate acidity gives a touch of freshness. The final, elegant and harmonious, imposes a great persistence

Food/wine pairing

This cuvée will accompany your aperitifs or your festive meals for your pleasure.

This champagne will be perfect with steamed fishes or shellfish such as scallops. It will be also delicious with a dessert as a lightly sweetened lemon mousse.

Ideal serving temperature

Between 8°C and 12°C

Available in

Bottle (0.75l), Half-bottle (37.5cl), Magnum (1.5l)

Packaging

6 bottles per case, 6 and 12 half-bottles per case, 1 to 3 magnums per case