

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

7g/l sugar

Vinification

Traditional pressing

Alcoholic and malolactic fermentations with naturally present yeasts

Aging on lees for 6 to 8 months

Natural clarification

Aging for 36 months

This champagne is sold 6 months after disgorging so that its organoleptic characteristics can be optimal. It can therefore be consumed right away.

Tasting

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

The palate has aromas of verbena, linden and citrus fruit and also dried fruit. These characteristics reflect the freshness and the suppleness of this champagne. Fineness and elegance dominate in this refined cuvée.

Food/wine pairing

This cuvée accompany you during 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

Mentions in guides and magazines

- × Gold medal at the International Wine Challenge 2016
- × Bronze medal at the Decanter World Wine Awards 2016
- × Mention "Successful Wine" in the Hachette wines guide 2016
- × Mention in Gault&Millau's Champagnes guide 2016 (15/20)
- × Mention in the Dussert-Gerber wines guide 2016
- × Silver medal at the International Wine and Spirit Competition 2015