



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.

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

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.

Ageing time: 4 years on lees

Dosage : 9 g/l

Alcohol content : 12%

Scores & Medals :

92 points Wine Spectator

Gold Medal @ AWC Vienna Wine Challenge 2018



Bottles made in France with 75% recycled glass