

Réserve



COMPOSITION

Mix of two different crus with reserve wines, whose proportion may vary depending on the year.

GRAPE SELECTION

Chardonnay 40 % – Pinot Noir 30 % – Pinot Meunier 30 %

TASTING NOTES

- **Appearance:** Bright golden colour with lemon yellow reflections. Delicate and bright bubbles.
- **Nose:** Floral nose with hints of hawthorn, acacia and orange flowers.
- **Palate:** The palate is soft and fresh with a minerality of sand and limestone that gives a certain delicacy and salty structure.

FOOD PAIRING WITH CHAMPAGNE

It is a champagne that offers an extraordinary bouquet of white flowers – ideal as an aperitif, with a meal or any other social occasion. It will perfectly accompany a fish dish, cold meats and seasonal vegetables, or a cheese (Pelardon or slices of aged Parmeggiano for example).

SERVICE

Serve at a temperature of 9 °C in a thin, curved cup.

PACKING

Half bottle 375 ml – Bottle 750 ml – Magnum 1500 ml

