



Cuvée Réservee

Grape Varietal : 85% Pinot Noir, 15% Chardonnay
Blend : 60% 2011; 40% reserve wines (2009/2010)
Bottled : July 2012

Vinification

- Alcoholic Fermentation in temperature controlled stainless steel vats. Complete malolactic fermentation. Cold filter stabilization
- Bottle aged a minimum of 4 years on the lees
- Alcohol : 12,40% by vol.
Dosage : 9 gr/l
- SO2 65mg/l

Tasting Notes

- *Color:* A lovely deep yellow with an abundant effervescence which feeds into a persistent cordon of fine bubbles.
- *Nose:* Expressive with very present fruit aromas. Peach marmalade merges with raspberry, bergamot, acacia honey and licorice.
- *Palate:* The Pinot Noir grape shows its full potential, fruity and fleshy. The Chardonnay extends the flavor with subtle citrus notes.

Food pairings

This well balanced champagne is perfect for an apéritif and could accompany pork dishes, grilled andouillette or soft cheeses such as chaource or vacherin.

Serving and cellaring

Ready to drink upon release from the cellars, will keep 4 years.
Recommended tasting temperature - Ideally served at 9°C.



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