

# BRUT RÉSERVE



***Brut Réserve is the most emblematic Champagne of the house***

## **Blending**

15% Pinot Meunier

35% Chardonnay

50% Pinot Noir

Harvest 2016

Aged in the cellar since : 2017

Dosage : 6g/L

## **Commentaires de dégustation**

This brut reserve carries a slender frame of ambitious bubbles. The intuitive nose provides a palette of stone fruits and red fruits with a yeasty appearance. The ample mouth discreetly prolongs a tangy chew that affirms a well-integrated dosage of 6g/L.

**Harmonie culinaire :** As an aperitif or on a back of cod with salicornia.