

RÉSERVE BLANCHE

The pure expression of elegance

*Finesse in all its elegance and complexity.
Sensational as an aperitif on wonderful evening events.*



BLEND

- 100% Chardonnay
- Composed of 25% reserve wine
- Aged in the cellar for a minimum of 30 months
- Brut dosage: 8 g sugar per litre



TASTING

Robe : This Blanc de Blancs cuvée is pale yellow in colour with a wonderfully fine effervescence, beautifully expressing its elegance.

Nose : Its bouquet offers delicate aromas of citrus and fresh white fruit, which gradually evolve into sweet pastries.

Palate : The elegant character of this cuvée is clear on the palate, with a beautiful crystalline minerality that offers finesse and freshness. This exceptional champagne has a subtle and complex bouquet that reveals a great aromatic intensity.

Serving : Best enjoyed in a flute with a large cup, to fully appreciate its citrus aromas. Serve at a temperature of 8 and 10°C.

This champagne will delight both you and your guests served as an evening aperitif. It is also a superb accompaniment to scallops or grilled lobster.



AWARDS

- Médaillé d'Or winner at the Concours International Gilbert & Gaillard 2021.
- Médaillé d'Argent winner at the Concours International de Lyon 2021.
- Médaillé d'Or winner at the Concours International Gilbert & Gaillard 2016.

