

BRUT EXTRA RESERVE

ORIGIN

- « Premier Cru » from Rilly-La-Montagne, in the
- « Montagne de Reims » in the « Appellation Champagne ».

Average age of the vines: 40 years-old.

Clayey-chalky soil with a limestone subsoil.

High Environmental Quality and Sustainable Viticulture.

Traditional Massal Selection.

WINEMAKING

Blending: 40% Chardonnay from the 2014 harvest associated with 30% Pinot Noir and 30% Meunier from 2009 reserve wines.

Bottled: April 2015.

Ageing in our cellars: minimum of 5 years

before disgorging.

TASTING NOTES

<u>To the Eye</u>: Light and intense foam, shiny light gold colour, long-lasting and even bubbles.

<u>To the Nose</u>: Bunch of linden and narcissus aromas that are discreet at the beginning, with then open little by little.

On the Palate: Frank attack, well-structured by the Pinots, then ample and generous in the mouth with a long-lasting length and aromas of apricot and peach, toasted-bread, and with a slightly more liquorice and mineral finish.



FOOD PAIRING

As an aperitif, or at the beginning of a meal, for example asparagus with Maltese sauce, artichoke and avocado tapenade, Saint-Pierre fish with sweet spices, custed fish, shellfishs, or creamed-chicken, Champagne rabbit, sweetbread terrine with celery, or differents kind of desserts such as pie. Best served chilled at 8°C.

DISTINCTIVE CHARACTERISTICS

Well-balanced and harmonious, this « cuvée » is very easy to taste and goes well with any type of dish. Half bottles are also available. It also exists in « semi-dry » or « brut nature ».

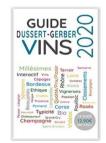
AWARDS AND DISTINCTIONS



















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