

## CUVÉE BRUT RÉSERVE

**Grape Varieties : 80% Pinot Noir - 20% Chardonnay**

**Maturation : Minimum of 2 to 3 years**

**Dosage : 11 g of sugar / litre (Brut)**

The Brut Réserve is a traditional Champagne: aristocratic, soft and delicate. It is the 'opening act' of our range. To the nose it is powerful with fruity aromas. On the palette it is harmonious, soft, uncomplex and it possesses a honey-coloured touch. It is ideal for special occasions as it can be enjoyed at any hour of the day or night.

*This champagne complements saucy white meat dishes and is beautiful with creamy cheeses.*

