

Grande Réserve



Blending

70% Pinot Noir - 30% Chardonnay

Vintages 2013 - 2014

Ageing process: 10 months into large oak casks

No malolactic fermentation

Colour

Pale gold, mostly composed of Pinot Noir, reflecting a perfect maturity. The effervescence is long-lasting, giving birth to a persistent and delicate mousse with fine bubbles.

Aromas

The first impression on the nose is marked by great intensity (aromas of biscuit, wheat ripe, pear and cherry). After a few seconds, the bouquet becomes more complex. The iris, oak, celery, white pepper and fine mineral aromas bring depth and complexity to the wine. With air this wine presents tertiary aromas such as melted butter and toast, reflecting an harmonious evolution of the wine.

A ripe and fine complex nose showing very interesting flavours for a non vintage wine. There is a fine balance between the primary aromas (fruits), secondary (biscuit, bread, butter) and tertiary (minerals and spices).

A real bouquet!

It is lively on the palate. Good acidity and effervescence followed by an intense freshness. The balance is due to the softness of the wine. Boldness and warmth accompany the freshness of the wine. All is harmonious, both round and direct. The final character of the wine is long and mineral. A soft, soothing and pleasant Champagne.

Food pairing

May be drunk immediately but this Champagne will also enhance its optimum qualities after 1 or 2 years ageing in your cellar. It will pair with delicate and soft in texture meals such as quenelles, poached white meats, fresh raw fish with sauce and hard cheeses.