



## GRANDE RÉSERVE

*A bouquet of intensity and character*

### COMPOSITION – VINIFICATION

Blending composed of 70% Pinot Noir and 30% Chardonnay classified Premier Cru and from vines in Rilly-la-Montagne. In agreement with its certifications of Viticulture Durable (Sustainable Viticulture) and Haute Valeur Environnementale (High Environmental

Vinification key points:

- Manual harvest 2021
- Reserve wines 2019/2020
- Aging process: ten months into large oak casks
- No malolactic fermentation
- Dosage: 8 g/l

### TASTING NOTES

The pale colour with traces of silver announce a majority of Pinot Noir with an excellent maturity. It's followed by a delicate effervescence. The fine bubbles, delicate and persistent, will enhance the vivacity and its elegance to the surface.

The first impression on the nose, is marked by a great intensity. It will open up on a rich bouquet of pastries, with notes of frangipane and honeysuckle, with attractive aromas of pepper mint fragrance.

After the opening, you are able to feel notes of pear and peach syrup, developing the intensity of this champagne.

On the palate, you can feel a fresh and a sharp attack of candied fruits. It reveals a beautiful balance between the richness and the tension with a complex structure.

The bitterness of the citrus fruits is perfectly integrated with further flavours of pastries which remain present throughout the long, fine finish.

### WINE AND FOOD PAIRING

At the table, it will pair with delicate and soft in texture meals such as quenelles, poached white meats, fresh raw fish with sauce and hard cheeses.

