

VOLUME 04 – LA RÉSERVE

The search of perfect sensations

A crisp, complex and flawless champagne.

BLEND

68% Meunier
3% Pinot Noir
29% Chardonnay

with reserve wines : 10% 2008/ 15% 2009/ 7% 2010/ 16% 2011

DOSAGE:

11 gr +/- 2 gr

Notes on the liqueur de dosage: Special liqueur based on a 100% Chardonnay blend, carefully aged in vats for several years (2 to 3 years on average). Use of beet sugar, since cane sugar did not give us any convincing results during our liqueur tests.

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AGEING: 5 years

TASTING NOTES

ELEGANT AND REFINED

The string of fine bubbles against a pale yellow background releases subtle notes of white and yellow fruits and mirabelle plums. The palate is expressive and refreshing, with a beautiful smooth structure and elegant fruity flavours: a fine wine with aromatic richness and flavourful finish.

FOOD AND WINE PAIRINGS

THE PERFECT WINE FOR SIMPLE DISHES, RAW AND MARINATED FOODS

Marinated red mullet, acacia flower tempura
King prawns poached in Matcha tea, Yuzu jelly