



Brut Réserve



Delicate and Elegant

Nicolas Feuillatte ages this Brut for 3 years, although the legal minimum requirement is 15 months.

Blend:

20% Chardonnay, imparting elegance and finesse, 40% Pinot Noir for roundness and structure, 40% Pinot Meunier for fruit character.

Appearance:

Pale straw-gold appearance. Brilliant and crystal clear, revealing a persistent ribbon of delicate bubbles.

Nose:

Fresh white fruit aromas of apple, pear and peach intermingled with curry and turmeric spices.

Palate:

Clean, elegant and complex on the attack. A delicate bead imparts freshness on the finish.

Food Pairing:

The wine is an ideal accompaniment to chicken, salmon, shellfish, sushi, cheeses, fruit and desserts.

“*The Brut Reserve is a delicate Champagne that draws its elegance and exuberance from 150 cru villages and different varietals that make up the blend.*”

David Hénault, Chef de Cave

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