

ESPRIT DU VIN

'An occasion for every wine'

GRAND RÉSERVE Champagne - Brut



Winemaker's Notes

Champagne Grand Réserve Brut is the result of a subtle marriage of the three Champagne grape varieties: Pinot Noir, Pinot Meunier, and Chardonnay. Generally made up of wines from different years (reserve wines), this is a well-balanced Champagne with plenty of body, remarkable for its supple freshness.

Description

This Champagne boasts tiny bubbles and a fine mousse. The initial nose has slightly vinous pear notes. When swirled, the nose is fruity (quince, pear, apple, white fruits) and floral, with peach and muscat aromas, and mineral notes. This cuvée has a nice and round attack. The wine is subtle, pleasant, light and fruity, with aromas of pear and quince, with a good, round finish.

Serving Suggestion

Great as an aperitif or to go with a very special meal. Pairs well with a savoury goat cheese tart, blue cheese, and ham. Try it with deep-fried catfish or deep-fried bass, soups, or stews.

Spec Sheet

Vineyard	J. de Telmont
Varietal	33% Chardonnay 33% Pinot Noir 33% Pinot Meunier
Appellation	Champagne
Vintage	NV
Body	Light
Alcohol %	12.5%