

CHAMPAGNE BRUT - RÉSERVE



Chardonnay, the only white variety of grape, fully expresses itself in this batch.

This wine reveals the specificities of the year and the character of a terroir.

BLEND: This one-variety wine is only made of Chardonnay which makes it delicate and elegant.

MATURATION AND VINIFICATION : In the Champagne Vincent Père & Fils winery, the Brut Réserve matures at least 24 months in the cellar, whereas the law requires a maturation of minimum 15 months.

TASTING :

Sight: subtle lime green sparkles, thin and abundant bubbles.

Nose: It gives hints of white flowers such as hawthorn and acacia. You can also find more subtle scents of citrus fruit, pear or even lime

Palate: The palate is beautifully broad. The attack is clear, fresh and strong. To be served at 6-7°C (43-45°F)

DISH & WINE HARMONY :

Awesome for the aperitif, this batch will unveil its full-bodied flavors with oysters or a lemon pie.

THE WORD OF THE CELLAR MASTER :

«Generosity and suppleness characterize this batch. The Chardonnay fully expresses itself with aromas of white fruit, citrus fruit and flowers.»

