



CUVÉE DE RÉSERVE VINTAGE 2011

40% MEUNIER - 30% PINOT NOIR - 30% CHARDONNAY

Aged in our cellars for 8 years to reach its plenitude, the maturity, complexity and personality of this Cuvée de Réserve are what make it stand out. This 2011 vintage champagne was crafted with grapes from our oldest vines from 4 different crus, 2 of which are Grand Crus.

VINIFICATION

Vinified in small, stainless steel vats
Malolactic fermentation

FOOD-CHAMPAGNE PAIRINGS

This gourmet Vintage Champagne is an ideal companion for foie gras on toast, fine strips of meat in pastry or roast turbot with cep mushrooms.

TASTING NOTES

Eye

Golden with luminous hue

Nose

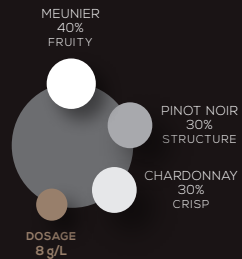
Citrus fruits, fresh cherries, cocoa beans, intensity

Palate

Rich, structured, full-bodied

THE RICHNESS OF A SINGLE YEAR

A fine, single, great year's harvest for this astoundingly intense and complex vintage champagne



BOTTLED:
12th March 2012

AGEING
8 years

PRODUCTION
5,000 Bottles, 75cl
500 Magnums, 1.5 L (2011 Vintage)

IDEAL SERVING TEMPERATURE
9-10°C

CELLARING POTENTIAL
4 years

PACKAGING
Case of 6 bottles
or 1 to 3 magnums

