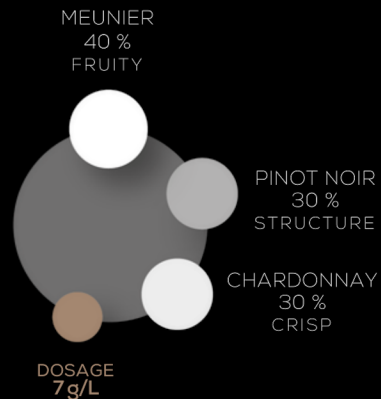




## THE RICHNESS OF A SINGLE YEAR

A fine, single, great harvest for this outstanding intense and complex vintage champagne.



### SOIL

- Vineyards: Festigny, Cramant, Avize, Le Breuil
- Green clay and limestone (70%) - Chalk (30%)

### VINIFICATION

- Vinified in stainless steel vats
- Malolactic fermentation

### BOTTLING

March 26th, 2015

### AGEING

90 months

### IDEAL SERVING TEMPERATURE

9-10°C

### CELLARING POTENTIAL

5 years



## RÉSERVE VINTAGE 2014

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

The weather during flowering was dry, warm and almost perfect. But July and August were particularly cold and rainy. In the end, the quality of the 2014 harvest was exceptional with a good balance and strong aging potential. Vintage 2014 ended with a yield of 13.000 kg per hectare, and a nice balance between acidity and sugar for all over our plots.

Aged on lies for 8 years to reach its plenitude, the maturity, complexity and personality of this Cuvée de Réserve are what make it stand out. This Vintage champagne was crafted with grapes from our oldest vines from 4 different crus, 2 of which are Grand Crus (Cramant et Avize).

### PRODUCTION

Available in bottles (75cl) and magnums (150cl - Vintage 2013)  
Case of 6 bottles or 1 to 3 magnums

### 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, freshness