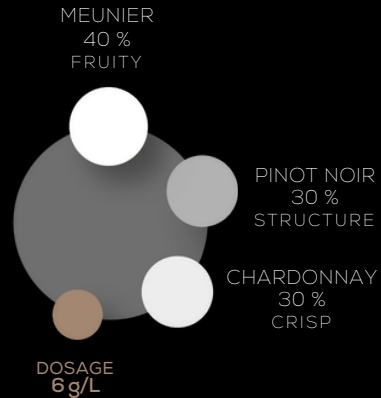


RÉSERVE  
VINTAGE 2014

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

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

9 years

IDEAL SERVING TEMPERATURE

9-10°C

CELLARING POTENTIAL

5 years



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 9 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, including 2 Grand Crus (Cramant et Avize).

PRODUCTION

Available in bottles (75cl) and magnums (150cl)  
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