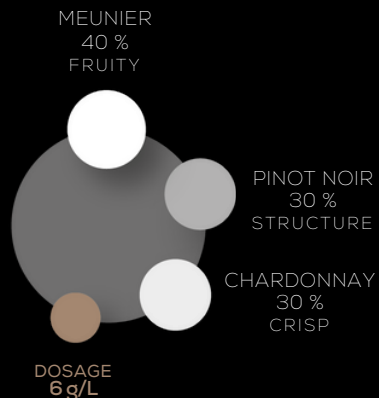


RÉSERVE VINTAGE 2015

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 21th, 2016

AGEING

9 years

IDEAL SERVING TEMPERATURE

9-10°C

CELLARING POTENTIAL

5 years



2015 was a challenging year in Champagne... After a mild winter without frost and a rainy spring, drought set in from mid-May to mid-August. Nearly 10 weeks passed without water and with a lot of sun (temperatures reached about 35°C). From mid-August, temperatures dropped by 15°C due to rain. The return of dry conditions in the beginning of September ensured a healthy harvest, without mildew or powdery mildew.

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