



RESERVE BRUT

Roundness and Freshness



Variety: 80 % Pinot Meunier, 20% Pinot Noir

Crus: Reuil, Binson-Orquigny, Châtillon sur Marne, Villers sous Châtillon, Le Breuil, Neuville sur Seine, Ludes

Vinification: 1st alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and then blending with reserve wines stored in temperature-controlled vats and tanks.

Ageing: blending of two different harvests minimum with a fraction aged in oak tanks.

Available capacities: half-bottle, bottle, magnum, Jeroboam

Specificities: The J. CHARPENTIER flagship cuvée, translating all the delicacy of the traditional know-how and culture. The ultimate fruity champagne.

Dosage: 7.5g/L

Tasting:

👁️: pale and bright yellow colour with thin, crystalline, persistent and plentiful bubbles

👂: promising and pleasant

👄: flowery and delicate bouquet, with notes of fruits and spices.

Wine pairings:

This wine is fine for the aperitif. It can be served with cold fish (salmon, halibut), shellfish or a warm pâté en croute. Why not during a rustic dinner with a cold deli meat buffet.

References:

Le Monde 2: 15.5 "opulent style, nice final freshness"

Challenges: "full-bodied, spicy colour"

Elle: "Pleasant, strong on the palate"

Notre temps: "elegant complex, quince and dried fruits"

L'express: "balanced wines, complex noses with character"

Bronze medal at the 2016 Vignerons Indépendants contest

Le Figaro: "Nicely fruity"

Guide Hachette 2017: it gets two stars

Silver Medal at the 2017 Decanter World Wine Awards

