

# Brut Réserve

## Grand Cru - Blanc de Blancs

### COMPOSITION

100 % Chardonnay Grand Cru  
Base harvest 2017, blended with 57% Reserve Wines  
Dosage : 6g/L of sugar, disgorged in January 2020  
Fermentation in stainless steel tanks  
20.000 bottles per year

### TASTING NOTES

#### Sight

Pale gold colour with silvery glints. The bubbles are fine and vibrant.

#### Nose

From the glass come out very gourmand pastry aromas (brioche, butter). There are also delicate aromas of ripe stone fruits, such as vine peach, and also grapefruit .

#### Palate

The first impression is intense. The fruity notes found on the nose are sublimated in the palate. Creamy bubbles give champagne a delightful touch.

### HOW TO ENJOY IT

A perfect aperitif wine, a white fish with a slightly lemony sauce or scallops with citrus fruits can just as easily find the right answer with the typical "Côte des Blancs" of this Chardonnay;

### AWARDS

The World's Finest Glass of Bubbly Awards 2018

GLASS  
of BUBBLY



Champagne  
CHAPUY