



GRANDE RESERVE BRUT

Chardonnay : 46 %

Avize	100 %
Mesnil Sur Oger	100 %
Trépail	95 %
Vertus	95 %

Pinot Noir 44% and Pinot Meunier: 10%

Aÿ Champagne	100 %
Ambonnay	100 %
Bouzy	100 %
Verzenay	100 %
Mareuil Sur Aÿ	99 %
Villers Marnery	95 %
Chigny Les Roses	94 %
Avenay Val d'Or	93 %

VISUAL OBSERVATIONS

Colour and appearance: a clear, radiant and glimmering golden yellow hue. **Effervescence:** very alert, elegant and distinguished, made up of a myriad of fine, light bubbles, rising victoriously to the top of one's glass. **Ribbon:** fine, gracious and lasting.

BOUQUET

First nose: intense and complex, fresh and well-balanced, spontaneously offering a host of deliciously and surprisingly perfumed floral and plant-based scents. A judicious combination of daffodils, hyacinths, irises, grass plants, lime and camomile blossom and other aromas, like an early spring bouquet. **On pouring:** reminiscent of a wild orchard where black cherries, bilberries and wild brambles with their authentic and juicy fragrances grow and ripen. A background note of grapes growing on a climbing vine can also be detected. **Finish (bearing in mind that the wine has warmed a little):** hints of sweet spices such as vanilla and cardamom married with notes of marzipan that rise timidly to the surface.

TASTE

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FOOD MATCHES

Free-range poultry, such as chicken, farm-reared guinea fowl, young duck from Nantes or Rouen reared in their own habitat or hay and cabbage-fed rabbit, which may be braised, roasted or casseroled; white meat, such as a leg, loin, chop, fillet or upper leg of lamb or veal, roasted, grilled or casseroled, and perhaps served with a sauce.