

Réserve



CHAMPAGNE
OLIVIER
BRUNO & CHRISTIANE

Vinification

Alcoholic and Malolactic fermentation in controlled temperature
Maturation on Malolactic lees (20 weeks)
Maturation on “prise de mousse” (42 – 48 months)

Blending and Dosage

Because every harvest is special and distinctive, our house creates a different blend with new and reserve wine every year to preserve a unique and consistent taste to our Réserve Champagne.

60% Chardonnay / 40% Meunier

Dosage: 8.5g/l from homemade liquor

Tasting Notes

The crispiness and the elegance of the Chardonnay is very noticeable. The complexity of the fruity bouquet, the tickling of the bubbles and acidity will catch your attention. Rich tropical fruit with a structured, steady long finish.

Production

3200 Bottles / year



Parcels



GPS:49.078106, 3.590355

Name: Plantes du Clos

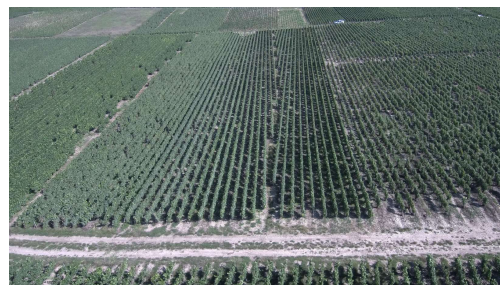
Age: 20-25 years

Pruning method: Vallée de la marne

Cepage: Meunier, Pinot Noir

Soil: Rendzina and hard chalk

Sustainable Viticulture in Champagne
certification in-progress



GPS:49.089550, 3.611058

Name: Rouvray

Age: 25-30 years

Pruning method: Chablis, Vallée de la Marne

Cepage: Chardonnay, Pinot Noir/Meunier

Soil: Hard Chalk

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