

Brut Réserve JCR

Presentation of the wine : *Harmonious blend of three grape varieties from prestigious vineyards classified Premier and Grand Crus for this fresh, light Champagne for drinking as an aperitif and through the meal.*

Grapes varieties :

Pinot Noir : 50 % - Meunier : 10 % - Chardonnay : 40 %

malo-lactic fermentation

Tank ageing : *inox tank*

Chilling and filtration

Alcoholic degree : *12 %*

Résidual sugar : *7 g/L*

Mineral typicity : *Clay and Chalky*

Tasting

Type of Champagne : *Blanc*

The wine appearance : *Pale yellow gold color with deep green yellow reflections, fine bubbles and delicate collar, luminous appearance and quite fluid.*

The nose : *Pear, lemon, pomelo, kidney apple, lilac, toasted hazelnut, plum, quince compote, toasted bread, dried apricot, marmalade*

Le palate : *Rich and fresh attack, creamy and melted effervescence. Luscious and full-bodied fruity matter, highlighted by citrus acidity and pomelo. Mid-palate orchestrated by an argilo-chalky minerality, which gives fruit volume, chew, frankness and lengthening to the palate. Together at the same time structured and greedy in good harmony and persistence until an harmonious final with character.*

Wine pairing : *Piece of lamb, butternut and chestnuts*

2nd Choice : *Foie gras and mango chutney, pineapple*