

Massing Brut “Grande Reserve”

Assemblage:

Pinot Meunier: 60%

Pinot Noir: 20%

Chardonnay: 20%

Winemaking:

Traditional Champagne pressing

Static settling (12 ° C during 24 Hours)

Alcoholic fermentation (18 ° C)

Malolactic fermentation carried out

Ageing on lees in stainless steel tanks during 6 months

Aging on slats for a minimum of 18 months

Dosage: 10 g/liter

Tasting:

The blend is made from a majority of Pinot Meunier grape variety bringing suppleness and fruit components complemented by Chardonnay (20%) to bring finesse.

The hue is pale gold with some green tint due to the chardonnay. A persistent effervescence when served and then continuing with a procession of bubbles and frothy mousse.

The nose is seductive, fruity (apricot), lightly buttered.

Beautiful attack in the mouth with the magnitude of liveliness,

The flavors are floral and fruity (crunchy white and citrus fruits) with a long finish and stylish mouth feel.

A champagne cuvee for all times as an aperitif, with mild cheeses or roasted white meats.