

**CUVEE GRANDE RESERVE  
CARTE VERTE BRUT**

**COMPOSITION :**

**27 % Chardonnay, 43 % Pinot Meunier & 30 % Pinot Noir**

BLEND: wines from organic farming of which 1/3 is reserve wine aged in oak barrels.

**TASTING NOTES :**

Luminous gold in color with light lively bubbles. The initial violet and lime blossom scents develop into more earthy fern and truffle aromas.

This Champagne quite simply melts on the taste buds, startling you with citrus and exotic fruit and then leaving you with honey and brioche.

**GASTRONOMY:**

An enchantingly well-balanced and totally agreeable Champagne, great before or with a meal.



Available in a 75 cl bottle

**RECOMPENSES :**

- ❖ Guide Vins et Terroirs Authentiques 2014/2015 : note 16.5/20