



Réserve Exclusive Premier Cru Extra-Brut

- Varieties: 33% Pinot Noir, 33% Meunier, 33% Chardonnay
- Type: Sparkling
- Region: Champagne, France
- Alcohol Level: 12.0%
- Accolade: Mundus Vini Spring Tasting 2025 - Gold

Wine Description:

Réserve Exclusive Premier Cru Extra-Brut is the perfect reflection of the Champagne region and exudes the sensory character of the appellation's Premier Cru Villages where the grape varieties are sourced.

Tasting Note:

Appearance: light gold color, very bright.

Nose: sweet notes of acacia honey, pear, white fruits and fresh citrus

Palate: On the attack, it is the terroir that takes center stage: the minerality of chalky soil after a light rain on the slopes of the Côte des Blancs and the rocky limestone stones emblematic of Champagne express themselves fully. Then, the spicy Pinot Noirs from the south of the Montagne de Reims bring power and soft structure to this finely crafted wine, which is then caressed by the velvety delicacy of Meunier.

On the finish, a new, more saline momentum and tension awaken the taste buds

