



A GIFT OF THE TERROIR

TRADITIONAL LINE

GRANDE RÉSERVE

60% Chardonnay

40% Pinot Noir of which 5% vin de réserve

Dosage: 7 g/l

Aged on slats for 4 to 5 years

Prices :

Gault & Millau: 16/20

International Wine Challenge: Médaille Commendée

Tastedjournal: 88/100 - Andreas Larsson & Markus Del Monego

Food matches: Cooked oysters, fine fishes (sole, wild smoked salmon), creamed lobster and white meat. Cheeses : Langres and goat cheese

The extra aging in cellars leads the Chardonnays of the Maison to develop elegant flavours with an extreme complexity. To enable the admirers of their wine to discover this expression of their terroir, Guy and Rémy, house vintners at the time, produced this cuvée using traditional vinification and extra aging.

Grande Réserve is therefore left to lie for five years in cellars following a traditional "tirage" process, whereby each bottle is stoppered with a cork held in place by a wire cage, the ancestral know-how being reflected in the dressing of this cuvée.

The nose is intense, with notes of hawthorn flower and white fruits: pear, peach. Citrus fruits, grapefruit and lemon, bring freshness and elegance to the biscuity, lightly-toasted fragrances. The mouthfeel is fresh and creamy, marked by a light astringency that emphasizes the character of the wine, well-structured and long on flavor.

