



RESERVE

*Roundness and Freshness*

**Variety :** 80 % Pinot Meunier, 20% Pinot Noir

**Crus :** Reuil, Binson-Orquigny, Villers sous Châtillon, Le Breuil, Neuville sur Seine, Ludes

**Vinification :** 1<sup>st</sup> alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and then blending with reserve wines stored in temperature-controlled vats and tanks.

**Aging :** blending of two different harvests minimum with a fraction aged in oak tanks. Ageing for 30 to 36 months in cellar.

**Available capacities :** half-bottle, bottle, magnum, Jeroboam

**Specificities :** The J. CHARPENTIER flagship cuvée, translating all the delicacy of the traditional know-how and culture. The ultimate fruity champagne.

**Dosage :** 5,7g/L  
Brut

**Tasting :**

- 👁️: pale and bright yellow colour with thin, crystalline, persistent and plentiful bubbles
- 👂: promising and pleasant
- 👄: flowery and delicate bouquet, with notes of fruits and spices.

**Wine pairings :**

This wine is fine for the aperitif. It can be served with cold fish (salmon, halibut), shellfish or a warm pâté en croute. Why not during a rustic dinner with a cold deli meat buffet.

**References :**

- Gault Millau 24 (92/100): «a very gourmet wine that keeps tension»
- Gault Millau 23 (15/20): «Giving the feeling of evidence.»
- Le Monde 2: 15.5 “opulent style, nice final freshness”
- Challenges: “full-bodied, spicy colour”
- Elle: “Pleasant, strong on the palate”
- Notre temps: “elegant complex, quince and dried fruits”
- L’express: “balanced wines, complex noses with character”
- Le Figaro: “Nicely fruity”
- Guide Hachette 2017: it gets two stars
- Silver Medal at the 2017 Decanter World Wine Awards

