BRUT

RÉSERVE

Fine, balanced and rich Champagne

BLEND

27% Chardonnay, 73% Pinot Noir. With 28% aging in oak barrels, this blend, made mostly from reserve wines, is then aged for a minimum of 24 to 36 months in our cellars.

TASTING

This Champagne of a bright golden colour and a subtile mousse is the result of a thoughtful blend bringing out the best of each years' vintage reserve. This blend therefore expresses rich and complex aromas. On the nose, generous notes of fresh peach, cherry accompanied with hazelnut and almond. On the palate, a delicate attack brings pineapple and elderflower notes, elegantly paired with toasted flavours and vanilla coming from the aging in demi-muid.

A Champagne with a beautiful complexity and a lingering finish.

FOOD / WINE PAIRING

Recommended as an aperitif but also with the following dishes:

- simply oysters accompanied by rye bread and semi-salted butter
- porcini mushroom risotto sprinkled with parmesan shavings
- piece of beef with 3 peppers
- cheese platter.

Perfect champagne throughout a meal.

CHAMPAGNE FALMET-COLLOT CRÉATEUR

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