



RESERVE

*Brut*

CHAMPAGNE  
**SORET-DEVAUX**

*à Colombé-le-Sec*

*This champagne revolves in a universe where maturity is a keyword and where epicureans will enjoy pairing it.*

**70% PINOT NOIR - 30% CHARDONNAY**

TRADITIONNAL WOOD PRESS MACHINE VINIFICATION. BLEND WITH 50% OF RESERVE WINES. AGED 3 YEARS IN CELLAR.

**EYE**

Its amber gold effervescence is delicate with fine and slow bubbles.

**MOUTH**

These aromas concentrates in mouth, providing dry fruits and gingerbread notes.

**NOSE**

« Réserve » expresses many spicy and evolved notes. This champagne plays with toasted bread, fresh nut, fruit alcohol aromas, symbol of its maturity.

**A TASTING MOMENT**

« Réserve » is a versatile champagne, served either as an aperitif with fine snacks or during a meal paired with « pâté en croute », white meat dish with creamy sauce or cooked cheese.