



Select Réserve

BLANC DE NOIRS



Viticulture

Terroir Marne Valley.
Clay and limestone soil.
Turning over the soil.
High Environmental Value label
Sustainable Viticulture label.
In organic conversion.

Vinification

No malolactic fermentation.
Natural yeast from the grape.
No filtration, no fining.
Stainless steel thermoregulated tanks.

Age

Minimum 4 years in our cellars.

Dosage

Brut, between 7 to 9 g/l.

Grape varietals

100% Meunier.

Appearance

A beautiful light yellow. The foam is fine and creamy.

Nose

Complex with aromas of hazelnut, fresh almond and honeysuckle.

Taste

Freshness and minerality.
Aromatic. Tasty notes of vanilla.

Food and wine pairings

Risotto and veal Marengo.
Champagne lentils and salad with violets. Crab salad. Lobster medallion. Grilled sea bass.

The perfect accompaniment to any occasion. Select Réserve charms with its perfect balance and will seduce anyone who loves full bodied and fruity champagne. The purest expression of a unique terroir: the Marne Valley.