



GUY CHARBAUT

CHAMPAGNE

Cuvée de Réserve

VIEILLES VIGNES
BRUT - PREMIER CRU



This vintage is a selection of grapes gathered from the oldest vines from the terroirs at Mareuil-sur-AÏ and Bisseuil.

A full-bodied, harmonious wine whose quintessential aromas and potency make it perfect champagne for connoisseurs.

WINE-MAKING

The Cuvée de Réserve is elaborated from two-thirds Pinot Noir and one-third Chardonnay with 30% reserve wines added.

The dosage is around 8 g/litre.

Minimum ageing 5 years in bottles.

TASTING

Eye : The fine bubble ribbons rise to create a creamy surface. The robe is pale yellow and silky.

Nose : Its candid and elegant nose is a profusion of fruity aromas (candied fruit, pineapple, dry fig) enhanced by floral notes (rose).

Palate : Well-rounded and full-bodied, it unveils delightfully intensifying aromas that accord perfectly with the nose.

PAIRING

A champagne to be served for aperitifs or meals, recommended with rich poultry such as goose and capon, cooked in a natural way.

AWARDS



BOTTLING

1/2 bottle
37,5cL



Bottle
75cL



Magnum
150cL



Unexpected Treasures

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