



Grande Réserve - Grand Cru - Brut

AOC Champagne Grand Cru, Champagne, France

At once lively and fruity, it is a Champagne for all occasions, from "Tea Time" to dawn. It can be served as an aperitif, paired with grilled fish and even poultry in sauce. Notes of red berries (blackcurrant, cherry), grilled almonds, and hazelnut. Available in bottles, half-bottles, and magnums.

THE VINTAGE

- Non-vintage Brut
- Pinot Noir and Chardonnay, blend of vintages, perpetual cuvée since 1874
- Reserve 50% (reserve + base = double bottling volume)

LOCATION

Bouzy at over 95%, Ambonnay and Louvois (Grands Crus, Montagne de Reims)

TERROIR

- Full chalk basement and clay-limestone soil, regular south-facing exposure
- Climate of the Paris Basin, with mild winters, uncertain springs, hot summers, and cool but usually quite beautiful autumns

IN THE VINEYARD

- Sustainable viticulture: High Environmental Value and Sustainable Viticulture certifications in Champagne (organic fertilizers, cover crops, and other agroecological techniques).
- Old vines are no longer uprooted but interplanted to preserve genetic potential.

HARVEST

- Manual picking
- Sorting on the vine if necessary
- White crates to lower the temperature of the grapes

WINEMAKING

- Traditional pressing, juice fractionation
- Flotation settling for 4 hours (to limit impurity infusion)
- Fermentation thermoregulation at 18°C.
- Fermentation in tanks adapted to the volumes of the fractions.

AGEING

- Fine lees conservation during fermentation
- Stainless steel tanks to avoid the addition of exogenous aromas
- Malolactic degradation for the development of wines
- Bottling in July when the wines are mature
- Stock rotation of tanks and bottles of around 7 years



VARIETALS

Pinot Noir 67%, Chardonnay 33%



12.5% VOL.

Contains sulphites.

TECHNICAL DATA

Age of vines: Over 35 years old years old

Dosage: 6 g/l

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



SERVING

Serving temperature: 13°C

Aging potential: 2/4 years

TASTING

This perpetual cuvée initiated in 1874 is a perfect balance with the generous Pinot Noir supported by the lively and expressive Bouzy Chardonnay.

VISUAL APPEARANCE

Sparkling bubble, golden dress

AT NOSE

Intense, dried fruits, baked apple, small red fruits.

ON THE PALATE

Vivid and direct attack, good balance and beautiful length on the palate. Vinous overall.

FOOD PAIRINGS

- Cold starters (around vegetables, terrines, fresh goat cheeses)
- Raw or cooked, cold or hot iodized dishes (shellfish, seafood, crustaceans)
- Raw and marinated fish and/or carpaccio, noble sea or freshwater fish
- White meat (poultry, veal, sweetbreads)
- Oriental and spicy cuisine (curry, Thai cuisine, Indian)
- Desserts made with dried fruits, hazelnuts, walnuts

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Sea food, Shellfish, French cuisine, White meat, Poultry

| | | Type of bottle | | | Volume (ml) | | item code | Bottle barcode | Case barcode | | |
|----------------|----------------|---------------------------|-------------------|------------------|--------------------------|------------------|--------------------|-----------------|-------------------|----------------------------|------------------------------|
| | | Champenoise verte allégée | | | 75 cl - 37.5 cl - 150 cl | | EBBGR | 35237000000028 | 35237000000066 | | |
| Palette Europe | Units per case | Units per pallet | Layers per pallet | Cases per layers | Btl weight (kg) | Case weight (kg) | Pallet weight (kg) | Btl height (cm) | Btl diameter (cm) | Case dimensions (H*L*P cm) | Pallet dimensions (H*L*P cm) |
| EPAL | 6 | 480 | 8 | 10 | 1.60 kg | 10.23 kg | 833 kg | 32.5 cm. | 8.5 cm | 33 x 26.5 x 19.5 cm | 120 X 80 X 170 cm |

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