

UN NOM EN HÉRITAGE

BRUT RESERVE

AVAILABLE IN BOTTLES, HALF-BOTTLES, MAGNUMS AND JEROBOAMS

100%
PINOT
MEUNIER



CHARACTER TRAITS:

With its finesse, Brut Réserve draws you into the world of Francis Orban Champagnes. The Pinot Meunier reveals all the fullness of its fruit - a homage to our Leuvrigny vineyards.

TASTING NOTES:

Its subtle golden shade and the finesse of its bubbles evoke its airy elegance. The nose rapidly reveals notes of fresh fruit such as apricot and white peach, giving it a sensation of freshness. The mouth confirms a distinct balance, well-roundedness and lasting freshness, with finesse being the cornerstone of this handsome construction.

OENOLOGIST'S COMMENTS:

To the eye: Its slightly golden tint and the finesse of its bubbles evoke the elegance of a Champagne of great delicacy.

Nose: Reveals notes of fresh fruit such as apricots and white peaches suggestive of freshness.

Mouth: A well-balanced dose of sugar - the wine is attractively well-rounded with a lasting freshness.

FOOD AND WINE PAIRINGS:

Brut Réserve is perfect as an aperitif and ideal with light dishes such as fish or grilled meat or any other fine food in this register.

CERTAIN TECHNICAL SPECIFICATIONS:

Wine made from a blend of 50% of this year's wine and 50% reserve wine.

Dose: 9g /l sugar.

Ageing: Aged on racks for at least 24 months in our cellars to allow it to express itself fully.

Alcohol Content: 12%

Cellaring Potential: 2 to 5 years.

Traditional 4,000 kilo Coquard press

Induced malolactic fermentation

Vat: stainless steel

Label: adhesive

QR code affixed on back label.

Batch Number: L01

Harmonised System Code: 22 04 10

Pallet: 80 cases in 8 layers of 10 cases, i.e. a pallet of 480 bottles.

Length 1,200mm, width 800mm, height 1,430mm, weight 847kg

RM Identification Number: 29 159-01

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