



Brut Réserve

Delicate and Elegant

The Brut Réserve is aged for at least 3 years in our cellars, even though the legal minimum ageing requirement is 15 months.

150 different crus make up the blend. Reserve wines account for 15 - 35% of the blend to maintain the Brut Réserve's consistency of quality and style from one year to the next.



Blend:

20% chardonnay imparting elegance and finesse,
40% pinot noir for roundness and structure,
40% pinot meunier for fruit character.

Nose:

Initially restrained, fresh white fruit aromas of apple, pear and peach intermingle with curry and turmeric spices. As the bouquet becomes more expressive, ripe fruit notes jostle for position.

Appearance:

Pale yellow with silver tinges, brilliant and crystal-clear revealing a persistent ribbon of delicate bubbles.

Palate:

Clean on the attack, elegant and complex, a delicate bead imparts freshness on the finish.

As an aperitif, best served at 7 - 8°C.

With food, best served at 10 - 12°C.

Food and wine pairings:

by Fabrice Sommier, Meilleur Ouvrier de France
Sommelier 2007 and Master Sommelier,
Union of the French Sommelier Profession:

The classic:
Aperitif.

The unexpected:
Veal sweatbreads
« a la bourgeoise ».

The European:
Portuguese salt cod fritters.

The Asian:
Sweet and sour prawns.

The American:
Curtolla mayonnaise.

Awards:

- Gold medal,
San Francisco International wine
competition 2010.
- Gold medal,
Finger Lakes international wine
competition 2010.
- Gold medal,
Bacchus 2010, Spain.

“ *The Brut Réserve is a delicate Champagne
that draws its elegance and exuberance
from the myriad of villages and different
varietals that make up the blend.* ”

Palette Europe 800x1200mm :

Product	Product Weight (kg)	Product diameter (cm)	Product height (cm)	Standard packaging	Weight of Case (kg)	Case Dimensions (cm)	N° bottles /pallet	N° cases /pallet	EAN Code*	Total pallet weight (kg)	Total height (cm)
150 cl	3.35	11.5	39.15	Case of 1	3.5	41 x 13 x 14.5	216	216	3282946007252	781	189
				Case of 6	20.85	49 x 30 x 26	216	36	3282946007252	776	171
				Case of 1 gift boxes	3.7	43.5 x 15 x 15	120	120	3282946016643	469	165
75 cl	1.65	9	32	Case of 3	5.24	32.5 x 26 x 10	480	160	3282946006835	863	175
				Case of 6	10.20	33 x 26 x 19	480	80	3282946006835	841	167
				Case of 6 gift boxes	10.80	28.5 x 20 x 33.5	480	80	3282946018555	889	183
37.5 cl	0.92	7.5	27.5	Case of 12	10.39	30.5 x 23.2 x 27.5	792	66	3282946007023	710.74	179.5
				Case of 12 gift boxes	10.39	31 x 23 x 29	792	66	3282946016629	710.74	188.5
20 cl	0.46	5.8	20.5	Case of 24	11.18	36.5 x 25 x 23	1 296	54	3282946107662	629	153
				Case of 24 gift boxes	11.74	35.5 x 24 x 23	1 440	60	3282946016605	729.4	153

*Retail sales unit



CHAMPAGNE
Nicolas Feuillatte
EPERNAY - NEW YORK - BEYOND

Chouilly - BP 210 - 51206 Epernay Cedex - France