

## Réserve 27

MÉMOIRE DE 1996 À 2022



**The richness provided by the perpetual reserve is perfectly balanced with the freshness of the terroir and the expertise in winemaking.**

<b>Appellation :</b>	AOC CHAMPAGNE
<b>Terroir :</b>	Montagne de Reims <b>Chigny-les-Roses - 1<sup>er</sup> cru</b> North face of the Montagne
<b>Named-place :</b>	<b>Lieu-dit « Les Champs-Goulats »</b> <b>Lieu-dit « Ami les champs »</b> <b>Lieu-dit « Les Pruches »</b>
<b>Particularités:</b>	Tribute to Michel, 27 years currently make up the perpetual reserve started by my father since the great vintage of 1996.
<b>Soil composition :</b>	Cinque terres : 5 layers chalk – marne – fine sand – silt – fine clay
<b>Grape varieties :</b>	<b>1/3 chardonnay</b> <b>1/3 meunier</b> <b>1/3 pinot noir</b>
<b>Average age of the vines :</b>	30-50 years
<b>Cellar aging :</b>	3 years
<b>Resting time after disgorgement :</b>	6 months
<b>Vinification :</b>	Coquard PAI 4000 and 8000 kg presses with variable capacity. Doctrine: 'as soon as picked, as soon as pressed'. Temperature-controlled vats. Malolactic fermentation
<b>Dosage :</b>	BRUT Special historical know-how about the liqueur made from reserve wine and cane sugar according to a historic recipe adapted to each vintage.
<b>Pairing :</b>	Beef en croûte, duck breast, mushrooms
<b>Moments :</b>	Family celebration
<b>Tasting notes :</b>	



Bright gold with fine bubbles



Cooked yellow fruits



Baked apple, brioche

Gourmet finish with notes of vanilla



