

Réserve 27

MÉMOIRE DE 1996 À 2022



The richness provided by the **perpetual reserve of 27 harvests** is perfectly balanced with the **freshness of the terroir** and the **expertise in winemaking**.

Appellation :

AOC CHAMPAGNE

Terroir :

Montagne de Reims

Chigny-les-Roses - 1^{er} cru

North face of the Montagne

Named-place :

Lieu-dit « Les Champs-Goulats »

Lieu-dit « Ami les champs »

Lieu-dit « Les Pruches »

Characteristics:

Tribute to Michel, 27 years currently makeup the perpetual reserve **started** by my father since the great vintage of **1996**.

Soil composition :

Cinq terres : 5 layers

chalk – marne – fine sand – silt – fine clay

Grape varieties :

1/3 chardonnay

1/3 meunier

1/3 pinot noir

Average age of the vines :

30-50 years

Cellar aging :

3 years

Resting time after disgorgement :

6 months

Vinification :

Coquard PAI 4000 and 8000 kg presses with variable capacity.

Doctrine: 'as soon as picked, as soon as pressed'. Temperature-controlled vats.

Malolactic fermentation

Dosage :

BRUT

Special historical know-how about the liqueur made from reserve wine and cane sugar according to a historic recipe adapted to each vintage.

Pairing :

Beef en croûte, duck breast, mushrooms

Moments :

Family celebration

Tasting notes :

Bright gold with fine bubbles

Cooked yellow fruits

Baked apple, brioche

Gourmet finish with notes of vanilla



