



GRANDE RÉSERVE

The cépage blend makes this champagne rich and complex, with well-balanced acidity.

Indeed, the floral notes of Pinot Meunier, the structure of Pinot Noir and the freshness of Chardonnay complete each other well, for an exquisite bouquet.



Tasting notes

Robe

The foam is delicate, with fine, sustained sparkle. The robe is shiny, light gold, reminiscent of crème brûlée served in a glass.

Bouquet

The bouquet mostly reveals floral notes and fresh fruit, alongside hints of brioche and hazelnut.

Flavour

Our cuvée Grande Réserve is rich and ample. The finish is long and pleasingly crisp.

Characteristics

Blend

33% Pinot Meunier, 33% Pinot Noir and 33% Chardonnay

Available in : Demi-Bouteille, Bouteille, Magnum, Jéroboam

Food pairing

Perfect for an apéritif, this cuvée can also be paired with seafood, chicken or turkey, and fruit desserts.

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME WITH MODERATION.

