



## VIEILLE RÉSERVE

*This 2018 vintage champagne, thanks to daring but perfectly controlled blending, is the token of an exceptional year, offering an elegant and memorable tasting experience. Make the most of this most refined selection!*



### Tasting notes

#### Robe

A pale shade of yellow with shimmering gold, fine bubbles, abundant and persistent.

#### Bouquet

Aromas of fresh citrus -lemon and grapefruit, with elegant floral notes of white flowers. Subtle notes of brioche, grilled almond, and a touch of vanilla, characteristic of cellar raised champagne.

#### Flavour

Lively, with hints of acid drops, refreshing with good tension. The texture becomes round and generous just after the attack because of the Pinot Meunier, and it displays flavours of fleshy white fruit such as pear and peach. The finish is long and subtle, displaying a marked minerality and notes of toast and honey, which is a sign of maturing Chardonnay.

### Characteristics

#### Blend

A blend of the three grape varieties of Champagne, with Chardonnay predominating (60%) and all from the same year.

**Available in :** Bouteille

### Food pairing

This is exceptional champagne, vintage-aged for over 5 years in cellars, for it to reach full maturity. It should ideally be served with seafood like oysters or lobster. It is also perfectly paired with sushi or roasted poultry.

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

