

RESERVE PERPETUELLE Brut

This table champagne from the three grape varieties represents a sample of the best our house can produce.

The complexity of the Reserve Perpétuelle is made by the meticulous blending of wines from one year and from a blending of old vintages kept in barrels. This « soléra *» started in 2005 is charged with the style and power of the MAURICE GRUMIER champagnes.

The champagne "Réserve Perpétuelle Brut" will be enjoyed accompanied with fish between connoisseurs .

Serve it with some cheese in order to catch your guests' attention as it is resistant to robust flavors.



Specification sheet of this Champagne :

Grape variety : Pinot Meunier 33%, Pinot noir 33%, Chardonnay 34%

Vintage : Festigny, Venteuil

Blending : Base 2015 (60%), 40% of reserve wines aged in soléra (all the vintages since 2005)

Vinification : in tanks and barrels, malolactic fermentation

Bottling : April 2016

Disgorging : 3 to 6 months before marketing

Dosage : 7g/l

Gault et Millau: 16/20

Eichelmann Champagne guide : ★★★

Guide Hachette : ★

Guide Revel : 15/20