

BRUT
CUVÉE RESERVE



750ml e

Marie Clugny

CHAMPAGNE

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VARIETALS:

- 85% Pinot Meunier
- 15% Chardonnay
- Mainly 2013 Harvest. 51% of the reserve wines of the 2012 and 2011 vintages.



CHARACTERISTICS:

- The "**Brut reserve cuvée**" is the perfect illustration of the Pinot Meunier grape from river Marne Valley. The Meunier variety, exclusive variety from Champagne's, offers this champagne a beautiful expression.



TASTING:

- With golden colour, with really fine bubbles, forming a beautiful cordon. Reminiscent of apple and peach. The Meunier gives it freshness and the Chardonnay finesse and subtlety. Very well balanced in the mouth, complex and rounded sensation at the same time. On the palate, is kind/friendly with a lot of purity and elegance. The finish in mouth is lengthy, accentuated with notes of dried-fruits (si pasas)/nuts (si nuez) that can be perceived at the ideal drinking temperature.



COMMENTS:

- It's a wine for any time, the snack with friends, as well as to accompany a meal. Without any doubt/Definitely ideal. Perfect to finish an evening.



TIME OF AGING:

- 36 months.



DOSAGE:

- 9 g/ L.



TYPE OF GROUND:

- Pinot meunier: clay and and clayey silts a little sandy.
- Chardonnay: Calcareous hard and light. Calcareous Sand.
- Orientation: Mainly south.

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