

CUVEE ROYALE BRUT



The true expression of the House style.
Elegant, fresh, light, well-balanced with good length,
this is the perfect celebration champagne.

Winemaking

Blend: 35% Chardonnay, 35% Pinot Noir and 30% Pinot Meunier, with around 20% reserve wine.

More than 20 different villages are used, based on our own vineyards in Cumières, Damery, Hautvillers and Verneuil.

Aged: Average of 3 years.

Tasting

A colour of pale yellow gold, intense with reflected tints of rich red-gold.

Delicate mousse, lively with small bubbles.

On the nose the aromas are fine delicate and complex, with notes of apple and pear suggesting the fruity style to come on the palate which has plenty of fresh attack, lots of life, and is yet supple, round and most refreshing on the finish.

The occasion

This champagne has a very open easy welcoming style; floral and fruity, most accessible to both experts and occasional drinkers. It is the perfect aperitif with a lovely balance between freshness and body, truly a champagne that can be consumed all through the day!

Keeping

Store in the most stable environment available. Place in an ice bucket with ice and water for around 20 minutes before serving, best between 8-10 degrees C.

