



CHAMPAGNE  
**FALLET DART**  
VIGNERONS DEPUIS 1610

RESERVE COLLECTION



## CUVÉE DE RÉSERVE BRUT

### TASTING NOTES:

This champagne perfectly reflects the roundness and fruitiness of the Meunier, the predominant grape in this blend. A touch of Pinot noir brings body, structure and power to the champagne.

### TASTING DESCRIPTION :

Straw yellow colour tinted with pale yellow reflections and very fine bubbles.

The initial nose is fruity with notes of lime, intense fresh pear, crushed apple and white peach. After a few minutes, it turns towards honeysuckle, white pepper and a chalky minerality.

On the palate, the attack is fruity, reminiscent of pear and crushed red apple. The mid-palate is full-bodied and pleasantly melting. The finish is soft and slightly lemony.

### PAIRINGS, OUR SUGGESTIONS :

*The Cuvée de Réserve brut will perfectly accompany appetizers of fresh cheese, carpaccio of fish and white meats.*

**Origin of the grapes:** The Marne Valley (Charly sur Marne)

**Blend:** Meunier 70%, Pinot noir 30%

**Fermentation:** Alcoholic and malolactic fermentations in stainless and enameled steel tanks.

**Dosage :** 9 g

**Aging:** 36 months (*minimum*)

**Post disgorging resting time:** 8 - 12 months

**Aging potential:** 3 years

