



CHAMPAGNE
FALLET DART
VIGNERONS DEPUIS 1610

RESERVE COLLECTION



GRANDE SÉLECTION BRUT

TASTING NOTES:

The “Great Selection” is a wine that elegantly reflects the power and long finish of the Pinot noir, predominant grape in this blend. A touch of Meunier and Chardonnay contributes to the complexity of this champagne.

TASTING DESCRIPTION :

Pale gold tinted with a fine and tenacious mousse.

The initial nose evokes notes of bergamot, red apple, peach, black currant and a hint of fig. After a few minutes, it turns towards limestone mineral and clay humus, apricot, plum, exotic pepper, raspberry and strawberry notes, with iodinated accents.

On the palate, the wine develops itself with a pulpy and fleshy fruits density dominated by blackcurrant. The whole is refreshed by a pink grapefruit acidity that holds up to an harmonious, gourmet and melted finish.

PAIRINGS, OUR SUGGESTIONS :

This is a mature champagne; a lovely complement to appetizers, cheese crackers or even with a main course like a delicate fish.

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

Blend: Pinot noir 70%, Meunier 15%, Chardonnay 15%

Fermentation: Alcoholic and malolactic fermentations in stainless steel tanks and french oak barrels.

Dosage : 9 g

Aging: 60 months (*minimum*)

Post disgorging resting time: 8 - 12 months

Aging potential: 4 years

