

CHAMPAGNE

BEURTON-VINCENT



à Cuchery



CUVÉE BRUT RÉSERVE

**A Champagne to be savored at any time to share a great moment of conviviality.
The Cuvée Brut Réserve perfectly embodies the successful blend
of the three grape varieties and reserve wines.**

TERROIR

In the heart of the Marne Valley/
along the right bank

Fermentation in stainless steel tanks

Malolactic fermentation

Alcohol: 12.3 % vol

Sugar: 10.6 g/L

Blending

40% Pinot Noir

40% Meunier

20% Chardonnay

including 28% of reserve wines

Food Pairing

This Champagne will perfectly accompany
grilled fish or desserts such as a lemon
tart or with a chocolate fondant.

AROMAS

A delicate and pale golden color. Powerful but fine effervescence exhibited by a chain of petite bubbles. Pretty golden highlights glisten along the sides of the glass.

To the nose: A powerful and fresh nose marked by delicious fragrances of honey and pine. The finish of the wine is complex with fine notes of roasted almonds and beeswax. Its delicate nose also combines finesse, complexity and remarkable youth. This Cuvée is a truly enjoyable combination of fragrances enriched by reserve wines.

On the palate: The mouth is well-structured. A frank and generous attack brings flavors of dried fruit. A taste of candied lemon and of roasted almonds appear towards the lively and fine finish. The finish is marked by a strong aromatic persistence. A beautiful and powerful aromatic structure for a timeless wine.

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