



RÉSERVE EXCLUSIVE BRUT NV

TASTING NOTES

The Réserve Exclusive Brut is an iconic Champagne that encapsulates the Nicolas Feuillatte house style. Representing the entire Champagne appellation, the region comes together to reveal a fresh and vibrant Champagne with intense, expressive fruit. Extensive cellar-ageing adds maturity and consistency.

APPEARANCE: Pale straw-gold in color. Brilliant and crystal clear, revealing a persistent ribbon of delicate bubbles.

NOSE: Fresh white fruit with aromas of juicy pear, apricot and turmeric spices.

PALATE: Clean, elegant and complex, with delicate bubbles imparting freshness on the finish. An ideal partner to a variety of cuisines.

FOOD PAIRING: **STARTERS:** Smoked salmon toasts; ripe 18-month Beaufort cheese. **CASUAL FARE:** Marinated chicken and spring vegetable wrap. **FINE DINING:** Sautéed prawns with cilantro; Sea bass sashimi.

“The Réserve Exclusive Brut is a delicate Champagne that draws its elegance and exuberance from 150 cru villages and different varieties that make up the blend.” — Guillaume Roffiaen, Chief Winemaker

TECHNICAL INFORMATION

DOSAGE 6-10 g/L

ALCOHOL 12.5%

pH 3.06

ACIDITY 6.57 g/L ac.tart

BLEND

40% Pinot Noir, 40% Meunier,
20% Chardonnay

MINIMUM AGE IN CELLAR

3-4 years on lees