



BRUT RESERVE



COUNTRY France

APPELLATION Champagne

REGION Champagne

WINEMAKER Franck Vollereaux

GRAPES 34% Chardonnay, 33% Pinot Noir, 33% Meunier

BACKGROUND

Champagne Vollereaux is called upon to celebrate, add sparkle and pay homage, becoming a synonym for joy, happiness and cheerfulness. For six generations, the Vollereaux family's attention to detail has been reflected in each bottle, leaving a finished product that delivers a fresh, light, elegant and fruity profile. What was once enjoyed by a small group of friends and family is now available worldwide. With its casual-chic style, Champagne Vollereaux creates the occasion and elevates any moment.

DESCRIPTION

COLOR: Vibrant straw with light golden reflections and consistent fine bubbles.

NOSE: Aromas of white fruits and honey followed by notes of apricot.

TASTE: Creamy and supple with beautiful weight and perfect harmony with aromas.

VINIFICATION

Vollereaux Brut Reserve NV is aged sur-lie for four years, more than twice the time required by appellation rules.

ANALYSIS

Alcohol: 12.1% TA: 4.4 pH: 3.04 RS: 10

SERVING SUGGESTIONS

Perfect as an aperitif as well as a wonderful pairing with many meals.

BOTTLE SIZES

750 ml

