



# Réserve Exclusive Brut

**FRESH AND DYNAMIC**

## Blend:

A harmonious blend of 20% chardonnay imparting elegance and finesse, 40% pinot noir for roundness and structure and 40% meunier for fruitiness and soft, supple character.

## Drinking occasions:

**AS AN APERITIF:**  
best served at 7 - 8°C.



## Tasting note:

Réserve Exclusive Brut is an iconic Champagne that perfectly encapsulates Nicolas Feuillatte house style.

Representing the entire Champagne appellation, every inch of the region comes together to reveal a glorious showcase: light, fresh and vibrant Champagne, effusing intense, expressive fruit, while extensive cellar-ageing brings appealing maturity to perfect style and consistency.

Aromas of juicy pear and crunchy apricot merge and weave in a beguiling fusion around a mass of delicate bubbles, gradually unleashing their true character over time.

Simple in its complexity, refreshing and impulsive, it is fabulously versatile with wildly contrasting flavours, and the ideal partner to pre-dinner nibbles, where Réserve Exclusive Brut encapsulates true Champagne spirit to perfection.

## Elaboration:

**Aged for 3-4 years in our cellars.**

*The Chief Winemaker adapts dosage levels to each Champagne in order to enhance its flavours and aromas. The choice of reserve wine is crucial and takes into consideration a whole range of factors, including the proportion of cru wines, year of harvest, grape varieties, and vinification and ageing methods, in order to guarantee the intrinsic style of each Champagne*

## Food and wine pairings:

### **Simple pleasures**

Smoked salmon toasts  
Ripe 18-month *Beaufort* cheese

### **Relaxing interlude**

Marinated chicken and spring vegetable wrap  
Rhubarb *tarte tatin*

### **Fine dining**

Sauteed king prawn and coriander  
Fish and coconut milk parcel  
Sea bass sashimi

## Medals and accolades:

### **Gold medal**

Vinalies Internationales 2017.

### **Silver medal**

International Wine Challenge 2017.

### **Silver medal (90/100)**

Decanter World Wine Awards 2017.

### **Silver “outstanding”**

International Wine & Spirit Competition 2017.

### **2 stars**

Gerhard Eichelmann Champagne Guide 2017.

### **91/100**

Wine Spectator, 15<sup>th</sup> December.

### **Silver medal**

Champagne Masters 2017.

### **Gold and Best of Class**

Sunset International Wine Competition 2017.