



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, 15th December.

Silver medal

Champagne Masters 2017.

Gold and Best of Class

Sunset International Wine Competition 2017.