



BRUT RÉSERVE

This champagne reveals a pale golden colour, fine bubbles and delicate foam. Citrus, pear, apple notes and a hint of almond bloom into a beautiful bouquet.

This wine is well-structured on the palate. The straightforward and generous attack melts into a beautiful aromatic palette. The long finish is very delicate.

Blend: 40 % pinot meunier, 35 % pinot noir, 25 % chardonnay, 27 % reserve wines.

Wine and food pairing suggestion: throughout the meal, from aperitif to desserts such as lemon tart, chocolate fudge



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