



BRUT RESERVE

The pale golden colour of this champagne reveals a graceful effervescence and a delicate mousse. Hints of almond complement notes of citrus and pear, giving a beautiful aromatic balance.

On the palate, the wine offers a striking contrast between a frank and generous attack and a delicate and lingering finish.

Assemblage: 46% pinot meunier, 41% pinot noir, 13% chardonnay including 51% reserve wines

Wine & food pairings: serve throughout a full meal, or with an aperitif or a dessert (such as a lemon pie or a chocolate fondant).



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