



BRUT Grande Réserve

Always the symbol of the Maison, its brand signature. The expression of the freshness of the Comte de Montaigne style.

Assemblage:

70% Pinot Noir and 30% Chardonnay.

Winemaking:

The method used consists in making a double fermentation of the must at a controlled temperature and with the second fermentation in bottle. The ageing of yeasts is more than three times higher compared to the period allowed by the procedural guideline (15 months), this to give more complexity to the wines. Ageing takes 3-4 years. The finesse of the perlage of our Cuvées is given by this long ageing, made with a noble raw material and perfectly controlled cellar temperature (fresh and constant).

Tasting and Aromas:

At the sight: Light gold colour with an intense perlage rich in fine and persistent bubbles. *Smell:* Aromas of great intensity, rich and fruity. Scents of white fruit like apple, pear, and peach. *On the palate:* Dominant freshness, it combines roundness and persistent length with harmony. *Tasting:* The assemblage of two harvests gives great freshness and a fruity taste which makes it balanced. It has fine length and great minerality.

Technical Identity

STRUCTURE

Pinot Noir 70%

FINESSE AND FRESHNESS

Chardonnay 30%

RESERVE WINES

Assemblage from 25 to 28%

DOSAGE

Brut 7 G/L

SERVING TEMPERATURE about 9°C

AGEING POTENTIAL 3 years



COMTE
DE MONTAIGNE
CHAMPAGNE

5 Rue des Jardins - 10110 Celles-sur-Ource - FRANCE
comtedemontaigne.com