



CHAMPAGNE



CUVÉE RÉSERVE

CHAMPAGNE

D. Massin

MAISON FAMILIALE

RELT

Cuvée de Réserve

PRODUIT DE FRANCE

75%

PINOT NOIR

25%

CHARDONNAY

+ + + + + + + + +
+ + + + + + + + +
+ + + + + + + + +

CUVÉE RÉSERVE



SUBTLE AND ELEGANT.

The purest expression of the Massin style.

BLENDING RATIO : 75% Pinot Noir - 25% Chardonnay.
3 to 4 vintages aged in our cellars 3 years in bottle «sur latte».

DOSAGE : Brut (9g/l). A fine, elegant liqueur with a Pinot Noir base.

TASTING NOTES

EYE : Its pale gold robe lets us see fine bubbles asserting all its elegance.

NOSE : Extols a bouquet of white flowers and springtime fruit such as peach, pear and apricot.

MOUTH : These charms develop in the mouth with freshness and subtlety. It acquires its notes of nobility with a long, voluptuous finish.

FOOD AND WINE-PAIRING : Excellent apéritif in a safe, classic style. Your companion at all times to be immortalized in harmony and gaiety.

ENOLOGY : Only the juice from the first pressing "the cuvee" is used. Natural clarification using gravity. Alcoholic fermentation of about two weeks at 18°C. Malolactic fermentation. Minimal use of sulphur. Aging on laths for at least three years. Disgorging, about six months.

COMMITMENT : Terra Vitis, the unique Label in France for sustainable, ecological farming and HVE (high environmental value).

TASTING TEMPERATURE : 8 à 10°C.

BOTTLE-SIZES : 75 ctl bottle, 150 ctl bottle.
