



CHAMPAGNE
NAPOLÉON
BRUT RÉSERVE
A Perfectly Balanced Cuvée

A subtle blend of the three **Champagne grape varieties** gives this Champagne its perfect balance and wonderful roundness.

A well-structured wine with a fresh, complex palate which unveils notes of white-fleshed and citrus fruits. A wonderful blend between the **minerality** of Chardonnay, the **fullness** of Pinot Noir and the **fruitiness** of Pinot Meunier.

A long aging in our cellars, dug out in 1880, brings **roundness and complexity** to this perfectly balanced Cuvée.

Ideal as an **aperitif**, this Champagne is a worthy accompaniment to appetizers served during cocktails and receptions.



TECHNICAL PROPERTIES

Blend: 45% Chardonnay, 30% Pinot Noir, 25% Pinot Meunier

Dosage: 9g/l

Aging before disgorgement: Min 3 years

Aging after disgorgement: Min 3 months

Available in 75 cl only

