

CHAMPAGNE

J. Festulat

Since 1862

ÉPERNAY - *France*

CUVÉE DE RÉSERVE BRUT

70 % Pinot Noir
30 % Chardonnay

This Champagne foams opulently and generously on serving, settling to a generous stream of bubbles.

The wine is tinted in reflections of gold.

The nose is generous and complex with hints of white fruit, blackberries and white flowers.

This Champagne is generous and structured on the palate with fruity aromas (apple purée), and well balanced overall by accurate blending. It has a supple and velvety finish.

This Champagne can be enjoyed throughout the meal both with grilled fish and white meat 'à la plancha'.

Dosage 8g/bottle

To serve between 5 and 7°C

