



Réserve Exclusive Brut A.O.C. Champagne

Varieties

30% Chardonnay, 40% Pinot Noir, 40% Pinot Meunier.

Type of wine

Champagne aged in the cellar for 3-4 years.

Winemaking

The choice made by the cellar master is to adjust the dosage of the expedition liqueur for each cuvée in order to enhance flavors and aromas. The selection of the reserve wine is essential. It is based on the crus, vintage years, grape varieties, and the methods of vinification and aging, ensuring a unique style for each wine.

Tasting Notes

Réserve Exclusive Brut, an iconic Champagne, perfectly embodies the Nicolas Feuillatte style.

This wine brings together all the terroirs of the Champagne region in a perfect synthesis. It is an airy, dynamic and fresh Champagne, with clean, expressive fruit at perfect ripeness, achieved through extended cellar aging that enhances both flavor and texture.

Notes of juicy pear and fresh apricot intertwine in perfect harmony with its delicate, fine bubbles, gradually revealing themselves over time. Lively, fresh and simply complex, it perfectly captures the "Champagne spirit," ideal for quenching thirst with diverse pairings or enjoying tapas at aperitif time.

Food Pairing

Simple pleasure: Crispy smoked salmon, 18-month-aged Beaufort cheese.

Relaxed moment: Marinated poultry and vegetable wrap, rhubarb Tatin tart.

Haute cuisine: Sautéed prawns with coriander, fish papillote with coconut milk, sea bream sashimi.

Awards

- Medalla de Oro Vinalies Internationales 2017
- Medalla de plata International Wine Challenge 2017
- Medalla de plata - Nota de 90/100 Decanter World Wine Awards 2017
- Medalla de plata «outstanding» International Wine & Spirit Competition 2017
- 2 estrellas Guía Champagne Gerhard Eichelmann 2017
- 91/100 Wine Spectator del 15 de diciembre de 2017
- Medalla de plata Champagne Masters 2017
- Gold and Best of Class Sunset International Wine Competition 2017
- Nota de 14/20 Guía de Champagnes 2018 Gault & Millau