



# CHAMPAGNE Laurent Lequart

## RÉSERVE BRUT

Our Cuvée « Réserve » is made entirely from Meunier, emblematic grape variety of the *Vallée de la Marne*. This wine offers tasty fruity flavours that are accompanied by subtle notes of citrus.  
« Réserve » Brut is a greedy and generous wine to enjoy on any occasion.

### TERROIR :

Passy-Grigny  
Clay-limestone and clay-sandstone soil

### BLENDING :

100% Meunier

### TECHNICAL SPECIFICATIONS :

Harvesting by Hand  
Wine press Coquard 8000kg  
Cold settling 12h  
Full malolactic fermentation  
40% of reserve wine  
30 months of ageing on laths

### DOSAGE: 10g/l

Available in *Demi-sec* (34g/l)

### AVAILABLE IN :

Half-bottle, bottle, magnum & jeroboam

### THE CHEF'S SUGGESTIONS :

Aperitif with marinated shrimp  
marinated shrimp with pink grapefruit  
Fines de Claire » oyster  
Raw salmon marinated in dill  
Lobster Risotto Verrine with Summer Truffles



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PLEASE DRINK RESPONSIBLY