LA RÉSERVE NATURE

INCOMPARABLE PURITY

LA RÉSERVE NATURE owes its incredible complexity to a lengthy ageing in our 18-meter deep chalk cellars. The absence of dosage highlights the excellence of the great terroirs of the Montagne de Reims in a sensational aromatic profile.

LA RÉSERVE NATURE is a champagne of remarkable balance and great purity.



TASTING

Complex, precise and pure.
Beautiful mineral tension underpinned by notes of citrus fruits, chalk and candied lemon, followed by delicate roasted notes.
Persistent and saline finish.

BLEND

50-55% Chardonnay
30-35% Pinot Noir
20-25% Meunier

Reserve wines: 30-35%

AGEING ON LEES

6 years

DOSAGE

0 g/l

LA RÉSERVE DEMI-SEC

LUSCIOUS AND FRESH

LA RÉSERVE DEMI-SEC is a generous and fruity champagne, balanced by an elegant acidity that gives it a delicious and fresh character.

In the spirit of a perpetual reserve, the reserve wines are composed of previous blends of **LA RÉSERVE**, imparting it with a unique taste and remarkable consistency.



TASTING

An explosion of fruit : apricot and pear combined with exotic notes of mango and caramelised pineapple, subtly enhanced by notes of zest and citrus fruits.

BLEND

40-45% Chardonnay
30-35% Pinot Noir
25-30% Meunier

Reserve wines: 30-35%

AGEING ON LEES

3 years

DOSAGE

34-35 g/l