

# Réserve Exclusive Brut

#### **FRESH AND DYNAMIC**

### Blend

A harmonious blend of 20% Chardonnay imparting elegance and finesse, 40% Pinot Noir for roundness and structure and 40% Meunier for fruitiness and soft, supple character.



AS AN APERITIF: best served at 7 - 8°C.



## Tasting note

Réserve Exclusive Brut is an iconic Champagne that perfectly encapsulates Nicolas Feuillatte house style.

Representing the entire Champagne appellation, every inch of the region comes together to reveal a glorious showcase: light, fresh and vibrant Champagne, effusing intense, expressive fruit, while extensive cellar-ageing brings appealing maturity to perfect style and consistency.

Aromas of juicy pear and crunchy apricot merge and weave in a beguiling fusion around a mass of delicate bubbles, gradually unleashing their true character over time.

Simple in its complexity, refreshing and impulsive, it is fabulously versatile with wildly contrasting flavours, and the ideal partner to pre-dinner nibbles, where Réserve Exclusive Brut encapsulates true Champagne spirit to perfection.



### Elaboration

#### Aged for 3-4 years in our cellars.

The Chief Winemaker adapts dosage levels to each Champagne in order to enhance its flavours and aromas. The choice of reserve wine is crucial and takes into consideration a whole range of factors, including the proportion of cru wines, year of harvest, grape varieties, and vinification and ageing methods, in order to guarantee the intrinsic style of each Champagne

#### Simple pleasures

Smoked salmon toasts Ripe 18-month *Beaufort* cheese

#### **Relaxing interlude**

Marinated chicken and spring vegetable wrap Rhubarb tarte tatin

#### Fine dining

Sauteed king prawn and coriander Fish and coconut milk parcel Sea bass sashimi

### Pairings Medals & Accolades

**Gold Medal** Sakura Japan Women Wine Awards 2021

#### **Sliver Medal** Mundus Vini Spring Tasting 2022 Champagne Masters 2022

#### Sliver Medal 92/100

International Wine & Spirit Competition 2022

#### 92/100

Wine Spectator December 2022

#### 91/100

James Suckling Tasting June 2022

### European pallet 800x1200mm

Product	Product Weight (kg)	Product diameter (cm)	Product Height (cm)	Standard packaging	Weight of Case (kg)	Case Dimensions (cm)	N° bottles /pallet	N° cases /pallet	EAN Code*	Total pallet weight (kg)	Total height (cm)
150 cl	3,35	11,5	39,15	case of 3 case of 1 gift boxe	10,50 3,7	49 x 30 x 13 43 x 15 x 14,5	216 120	72 120	3282946007252 3282946016643	780 469	172 160
75 cl	1,65	9	32	case of 6 case of 6 gift boxes	10,20 10,50	32,5 x 26 x 19 28,5 x 20 x 33,5	480	80	3282946006835 3282946018555	841 865	167 183
37,5 cl	0,92	7,5	27,5	case of 12	10,39	30,5 x 23,2 x 27,5	792	66	3282946007023	711	180
20 cl	0,46	6	21	case of 24	11,25	37 x 25 x 23	1296	54	3282946107662	632	153

\* Retail sales unit

#### TERROIRS ET VIGNERONS DE CHAMPAGNE CD 40 A "PLUMECOQ" 51530 CHOUILLY

Union de Coopératives Agricoles à capital variable RCS REIMS 775 611 924 CODE APE 1102A - Agrément n°14450 Tél : +33 (0)3 26 59 550 - Télécopie : +33 0)3 26 59 63 73 www.nicolas-feuillatte.com