



## Reserve

A champagne for sharing. **Reserve Tarlant** is a safe bet when celebrating. Harmonious and balanced, it is a fine cuvee of winemaking authenticity.

**Harvest:** 2009 and reserve wines aged in oak barrels.

**Grapes:** 1/3 Chardonnay, 1/3 Pinot Meunier, 1/3 Pinot Noir

**Terroirs:** Chalk, Sparnacien (chalk mixed with clay), Sand and Limestone

**Vinification:** First fermentation in stainless steel vats which are thermostatically controlled at each stage of fermentation. Reserve wines aged in oak barrels.

**Bottling:** May 2010

**Disgorging:** See date on rear label. Manual

**Dosage:** 5.8 g/L

**On the eye:** Golden, with intense pearly mousse and plenty of finesse.

**Nose:** Sustained bouquet with scents of apple, peach and pear.

**Mouth:** The freshness of Chardonnay and the richness of the Pinot. The texture is supple and elegant.

**Food & wine:** This is a well balanced and spontaneous cuvee. This is the perfect champagne for cocktails, impromptu meals or obviously for little parties for friends. It will go with all sorts of food, such as warm toast with salmon or cold vegetable dips.

### References:

**Tom Stevenson :** *"fresh, crisp and clean - 85 pts"*

**The Times:** *"mature, nutty, buttered brioche finesse"*

**Gerhard Eichelmann :** \* \* \* \*

**Gault Millau Guide :** *"88 pts"*

