



GRANDE RÉSERVE

2019 DISGORGEMENT

Dynamic, age-worthy cuvées delivering elegance, purity, freshness, fruit, precision and texture.

NO MALOLACTIC FERMENTATION

Exposes terroir and preserves sharp acidity, highlighting purity, freshness and fruit

LONGER THAN AVERAGE AGING

3-5 years on the lees provides complexity, richness naturally and requires less dosage



VINEYARD SOURCES

- **Aÿ:** PN, full-body, mid-palate structure, aging
- **Le Mesnil:** CH, structure, texture, minerality
- **Hautvilliers:** PN/PM, freshness, delicacy
- **Ambonnay:** PN/CH, finesse, tension, aging
- **Bouzy:** PN, fruity, mid-palate
- **Villers-Marmery:** CH, purity, mid-palate
- **Chavot:** PN/PM, roundness, binder

TECHNICAL SPECIFICATIONS

COMPOSITION:

45% Chardonnay, 45% Pinot Noir, 10% Pinot Meunier
80%-90% of blend from the 2015 vintage
10%-20% of blend from 2013 & 2014 vintages

LOT NUMBER:

L169162C1S, L259162C1S, L469163C1S

AGING:

Tirage (bottled) 2016
Disgorged 2019

ALCOHOL:

12%

TOTAL ACID:

8.7 g/L

DOSAGE:

Brut (7 g/L)



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