



GRANDE RESERVE

Typical Blend (*): 50 % Pinot noir, 25 %
Meunier, 25% Chardonnay
% Reserve wine (*): 30%

Vinification: Stainless steel tanks, malolactic
fermentation and 2 years ageing.

Dosage: Brut(12 g/l)

Sourcing the best bubbles (TIMES).

*It is the main production of ROGER BRUN.
With 2 years on lees minimum and corked 6
months before shipping. This champagne, even
if it is nice to drink young, will improve with an
extra year.*

*An easy to drink champagne, convenient to
anyone it will satisfy your entire guests, even the difficult connoisseurs. That the
one local restaurants ask us to serve by the glass.*

() may vary a bit depending on the batch*