

CHAMPAGNE
CASTELNAU

réserve

CUVÉE BRUT RÉSERVE

DELICIOUS AND
EXPRESSIVE IN ITS
PUREST FORM

This is the « signature dish » of the House of Castelnaud with its stand-out characteristic of long maturation.

First impressions arouse the curiosity of the taster as they deliver a level of aromatic complexity rarely found in a « Non vintage Brut. »

The strength of the toasty notes from the Chardonnay recedes gradually to allow the sensation of spicy overtones of thyme and bay leaf to emerge. There are hints of white tobacco and dried flowers as well.

Thanks to the presence of the reserve wines in the blend you begin to find warm praline flavours and toasted, grilled notes: gingerbread, almond, hazelnut are balanced by fruit notes of peach and ripe apricots. The freshness on the palate comes from the Chardonnay in the blend and this brings elegance to the finished wine.

« The spirit of a vintage champagne in the body of a non vintage one » is perhaps the best way to describe the Brut Réserve.

Elisabeth SARCELET

*Cellar Master
of Champagnes CASTELNAU*



FOOD MATCHING

Perfect with canapés such as scampi tempura or scallop croquettes ; or if with a meal then with sole or lightly sauteed veal sweetbreads.

ASSEMBLAGE

40 % Chardonnay
20 % Pinot Noir
40 % Pinot Meunier
including 20 % of reserve wine

OTHER

Dosage : 8 g/l
Année de tirage : 2009