

CHANOINE FRÈRES

Réserve Privée Brut



A Champagne of character
structured and rich on the palate
and fruity notes.

COMPOSITION

60% Pinot Noir, 32% Meunier, 8% Chardonnay

TASTING NOTE

With its fine bubbles and luminous gold color
Réserve Privée Brut has a subtle, delicate nose which
reveals flavors of vineyard peach, apricot, and spices.

On the palate, it offers a perfect balance between
liveliness and roundness, all underscored by delicious
fig and raisin flavors.

Ideal tasting temperature between 8° and 10° C

INSPIRATIONS

Gougères (cheese puffs) - Dry country ham
Tartare of white fishes
Minced chicken in sweet-and-sour sauce
Tomme d'Abondance cheese
Moist cake with honey and hazelnuts.



2022



2020



2018