

réserve

CASTELNAU

CHAMPAGNE

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REIMS - FRANCE

the soul of a vintage in the body of a Brut. Aizabeth Sarcelet

THE EPITOME OF THE CASTELNAU STYLE

A three-dimensional sensory experience: freshness, fullness and length for an iconic cuvée that perfectly embodies the Castelnau style.

PRODUCTION

A blend of the elegant freshness of Chardonnay and the fleshy succulence of Pinot Noir and Meunier. At least 5 years' cellar ageing and the addition of reserve wines enhance the depth and body of this wine.

TASTING NOTES

Light toasty notes intertwine beautifully with ripe yellow fruit characters to create this intense and full bodied wine.

BLEND

40% Chardonnay 20% Pinot Noir 40% Meunier

Cellar ageing Minimum 5 years Reserve wines: Around 30% Dosage: 8 g/l Formats: 37.5 cl - 75 cl - 150 cl as well as all the traditional Champagne bottle formats up to and including the Nebuchadnezzar.

SENSORIAL INDICATORS Liveliness ____ smoothness Softness ____ strength

CLASSIC FOOD AND WINE PAIRINGS As an aperitif and with salmon tataki or lightly seared scallops.

MORE DARING SUGGESTIONS

Great for relaxing, enjoying sunshine with delicately s fish and shellfish platter,

AWARDS AND CRITIC'S COMMENTS James Suckling: 90/100 Decanter: 90/100 Gault & Millau: 15.5/20

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