

NO.1 REINE CUVÉE RESERVE

No.1 Reine Cuvée is a tribute to the family's Mother and Mémère, Reine Vautrelle Le Brun.

This classic Méthode Traditionnelle blend of Chardonnay, Pinot Noir and Meunier has had long term lees ageing and minimal dosage to create a seamless and sophisticated Extra Brut Reserve NV.

BOUQUET

The bouquet is rich and complex with delicious buttery shortbread and brioche autolysis and delightful hints of ripe apricot.

PALATE

The extended lees ageing has created a charming méthode that is full and rich but retains finesse. Champagne-like characters of brioche and buttered toast are entwined with baked peach and ripe apricot. The pallet is broad with beautifully balanced acidity creating a seamless and elegant méthode that is crisp, yet lingers on the taste buds.

LOOK



Pale Gold

SPECIFICATIONS

COMPOSITION:	50% Chardonnay 43% Pinot Noir 7% Pinot Meunier
VINTAGE:	Non-Vintage
WINEMAKER:	Daniel Le Brun
ALCOHOL:	12.5%
RESIDUAL SUGAR:	2.8 g/L
TOTAL ACIDITY:	6.1 g/L
PH:	3.2
TIME ON LEES:	4+ years
DISGORGED:	August 2023 ongoing
CELLARING:	5 years

