



CHAMPAGNE
DE
CASTELNAU
REIMS - FRANCE

BRUT RÉSERVE

Creating each blend lies at the heart of the Champagne making process and depends on the talent of the Cellar Master and his team of winemakers.

CELLAR MASTER TASTING NOTES :



Straw colour with gold and green undertones.

The taster will be immediately intrigued by the sheer aromatic complexity rarely found in a non-vintage Brut.

Dominant, biscuity Chardonnay notes overlay some lovely spicy, herbaceous tones of thyme and bay along with lighter hints of blonde tobacco and dried flowers.

The palate is intense showing the same biscuity, faintly honeyed notes. Gingerbread, almonds and hazelnuts blend harmoniously with the stone fruit flavours of peach and ripe apricot from the Pinots giving lift and freshness to the taste.

“...a Vintage soul in a Brut non-vintage body” exactly defines this delicious yet complex wine.

SUGGESTED WINE AND FOOD PAIRINGS :



This Champagne makes a very pure aperitif and a delightful accompaniment to savouries such as tempura Scampi, a Dover sole or Veal Sweetbreads meunière.

BLEND :



40 % CHARDONNAY
20 % PINOT NOIR
40 % PINOT MEUNIER

17% of this blend is made up of reserve wines in order to enhance its maturity and complexity.



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