



CHAMPAGNE
BONNET
LES RICEYS

Les Riceys

GRANDE RÉSERVE BRUT



Our vineyard is HVE level 3 certified.



“Grande Réserve represents Alexandre Bonnet know-how and values. Beyond the very notion of vintage, it expresses the outstanding quality potential of Pinot Noir grown over Les Riceys with a touch of chardonnay to soften pinot’s natural tangy flavors. Ageing is adapted for each vintage between 3 to 8 years. It is a rendez vous with a timeless pleasure, between generosity and finesse.”

- ALAIN PAILLEY, CHEF DE CAVES -



TASTING NOTES

Grande Réserve is an elegant champagne with lingering flavors. Bright yellow gold tones are enhanced by fine long-lasting bubbles. Great ambassador of our House style, between strength and finesse, as you taste it, you may be surprised by hints of apples still on the tree, white blossom and citrus fruit. You may also notice its generous, rich and long-lasting flavors that ends on a refreshing note.



MULTI-VINTAGE BLEND

The minimum maturation on fine lees is 36 months. It’s a blend of 4 vintages. Proportion of reserve wines is between 45 and 55 %.



GRAPE VARIETIES :

Pinot Noir : 80 % - Chardonnay : 20 %

DOSAGE : 8 g/L

