

CHAMPAGNE QUENARDEL & FILS

Brut Réserve

Champagne

Technical information

Country:	France
Region:	Champagne
Appellation:	Champagne
Grape Variety :	60% Pinot Noir, 40% Chardonnay
Dosage:	7 gr/l
Terroir :	clay and limestone
Age of the vines :	35 years



Vinification

Separation of the different press fractions according to the rules of the Champagne method followed by debourbage, then by alcoholic fermentation in vats and malolactic fermentation. The wine then rests in vats for several months before tirage and "prise de mousse" (secondary fermentation). This champagne benefits from extra ageing of three years minimum in our cellar.

Tasting notes

Aromas and elegance of this wine mark the unique Quenardel style. The nose is fine with notes of white flowers and citrus.

Wine pairing:

The perfect aperitif.