



RESERVE COLLECTION

EXTRA RÉSERVE

Sensational aromatic profile

EXTRA RESERVE owes its incredible complexity to a lengthy ageing in our 18-metre-deep chalk cellars. The low dosage of this refined cuvee allows the sculpting of a sensational aromatic profile.

The nose first displays fruity and sophisticated aromas of orange peel and dried fruits, then revealing its more subtle notes of liquorice, acacia honey and toast. Remarkable balance, persistent on the palate and offering a beautiful sensation of purity.

THE ART OF CREATION

Chardonnay : 50-55%
Pinot Noir : 35-40%
Pinot Meunier : 10-15%
Reserve wines : 25-35%
Ageing on lees : 5-6 years
Dosage : 4.5-5.5 g/l



CHAMPAGNE

Palmer & Co.
à Reims