



# Nicolas Feuillatte

## Brut Réserve

AOC Champagne, Edition Enchantement

750 ml

Art. nr. 60231700

The nose is enchanted by floral scents of white lily and magnolia. Behind it southern hints of candied orange zest, sweet limes and vineyard peach, some almond biscuits and caramel. A soft, full-bodied, fine-pearled mousse envelops the palate. The juicy acidity is accompanied by almond biscuits, vanilla croissants and ripe red-cheeked apples and juicy peaches. An exciting astringency reminiscent of olives and mountain herbs resonates.

Origin:	<b>France / Champagne</b>
Grape variety:	<b>Pinot meunier, Chardonnay, Pinot noir</b>
Maturity:	<b>2 to 3 years</b>
Serving temperature:	<b>10 to 12 °C</b>
Drinking suggestion:	<b>Apéro pastries, Cakes, biscuits, pastries, Sushi, Sashimi, Ceviche, Fish terrine, Seafood salad</b>
Vinification:	<b>fermentation in steel tank, pressing the whole grape</b>
Harvest:	<b>hand-picking, strict selection</b>
Maturation:	<b>in steel tank</b>
Volume:	<b>12.0 %</b>

## Epicurean profile

### Nose profile

#### Intensity



#### Floral



#### Fruitiness



#### Spiciness



#### Wood influence



#### Complexity



### Palate profile

#### Initial impression



#### Acidity / Juiciness



#### Minerality/astringency



#### Body



#### Length

