



Tarlant Brut Réserve

AOC Champagne

750 ml

Art. nr. 60117700

Due to the fermentation in wooden barrels and the extraordinarily long maturing on lees, the aroma palette is characterised by the scent of vanilla, yeast pastry, roasted hazelnuts and honey. Pineapple, apple peel and peach contribute to its fruitiness. The mousse lasts long in the glass and feels powerful and creamy in the mouth. The combination of intense fruit and a fine salty-mineral component in the taste is extremely appealing. A champagne full of character!

Origin:	France / Champagne
Grape variety:	Chardonnay, Pinot meunier, Pinot noir
Maturity:	1 to 3 years
Serving temperature:	8 to 10 °C
Drinking suggestion:	Apéro riche, Bouillabaisse, Meat terrine, Coquilles Saint Jacques on lentils, Risotto ai frutti di mare
Vinification:	bottle fermentation
Harvest:	hand-picking
Maturation:	in steel tank, on the yeast, in small barrels
Maturation duration:	53 months
Volume:	12.0 %

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Wood influence



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Minerality/astringency



Body



Length

