

Cuvée Réserve - Les Larris

An intense and fruity wine

Blending : Pinot Noir 20% - Meunier 70% -
Chardonnay 10% including 25% of reserve wines
from

harvests 2010, 2011, 2012 and 2013

Terroir : Vallée de la Marne

Soil types : Clay-limestone soil and siliceous-clay
soil

Average age of the vines : 37 years old

Malolactic fermentation : yes

Vinification : Stainless steel vats

Sugar : 5g/l



Wine specific features :

- Appearance : Bright golden color with slightly
golden hints

- Fragrance : On the nose the wine exhales flavors
of white flower (hawthorn), citrus fruits, fresh
butter and acacia

- Taste : A lively and fruity attack. The palate has
rich toast and brioche notes. The finish is
harmonious and generous

Tasting temperature : 9°C

Ageing : 6-8 years

Fantastic food pairing : best enjoyed as an aperitif,
with a fish in sauce or with a Roast Capon with
lemon

Available in : Half bottle (0.375 l), bottle (0.75l),
Magnum (1.5 l), Jéroboam (3 l) and Mathusalem (6 l)