

Brut Reserve

BACKGROUND

Champagne Vollereaux is called upon to celebrate, add sparkle, and pay homage, becoming a synonym for joy, happiness, and cheerfulness. For six generations, the Vollereaux family's attention to detail has been reflected in each bottle, leaving a finished product that delivers a fresh, light, elegant, and fruity profile. What was once enjoyed by a small group of friends and family is now available worldwide. With its casual-chic style, Champagne Vollereaux creates the occasion and elevates any moment.

WINEMAKING & AGING

Vollereaux Brut Reserve NV is aged sur-lie for four years, more than twice the time required by appellation rules.

TASTING NOTES

Vibrant straw with light golden reflections and consistent fine bubbles. Aromas of white fruits and honey followed by notes of apricot. Creamy and supple with beautiful weight and perfect harmony with the wine's preceding aromas.



ORIGIN

Champagne AOC, Champagne, France

GRAPE VARIETIES

34% Chardonnay, 33% Pinot Noir, 33% Pinot Meunier

SIZES

750ml, 375ml

TECHNICAL DETAILS

ABV: 12%, TA: 4.4, RS: 10, Ph: 3.04, Closure: Cork

WINEMAKER

Franck Vollereaux



375ML

750ML

