



BRUT RESERVE

'The champagne for all occasions...'



Brut Reserve characterizes the timeless Bonnet Launois style with the combination of fresh, youthful fruitiness and the vinous qualities of a fully matured wine. It is a structured wine with a lively attack and a smooth palate.

Whatever the occasion, the cuvée Brut delights with its finesse and festive fizz. It's the ideal aperitif wine and is perfect for your precious convivial moments.

TASTING NOTES

Golden robe. The nose shows subtle aromas of white fruit and citrus. The mouth is lively, lifted by little hints of fruit and the delicate tingling of its freshness.

Serving temperature: 8°C (45°F)

BLENDING	50% Pinot Meunier, 30% Chardonnay, 20% Pinot Noir
AGEING	30 mois
DOSAGE	7g/L
STYLE	Brut Réserve

CHAMPAGNE BONNET-LAUNOIS

LE SABLON
02650 FOSSOY
Tél:+33 (0)3 23 71 59 44
Fax:+33 (0)3 23 71 59 41
contact@bonnet-launois.fr
www.bonnet-launois.fr

