

Champagne Franck Pascal

"Reliance" Brut Nature



"Reliance" means "connection". Reliance helps to connect two types of champagne drinkers. People who don't know anything about wine usually choose a brand name champagne (they feel safer); while wine lovers look for a champagne with more unique characteristics. In Reliance, Franck Pascal wants to connect these two types of consumers and provide a reliable Champagne with extraordinary quality and appeal.

Vinification: No pre-fermentation. Natural yeast fermentation in enamel vats. No sulfur is used during press, fermentation, or elevage and only a small amount is added during bottling in order to allow the wine to travel around the world. The wine rests on the lees for 7 years. No fining or filtration. The wine is vegan.

Grape varieties : 79% Pinot Meunier, 19% Pinot Noir, 3% Chardonnay

Soil : Clay marl and chalk

Dosage at disgorgement : 0 g/l

Alcohol : 12.5%

Press Notes

James Suckling

NV

94 points

