

Royale Réserve Brut

First press juice of mainly Grand and Premier Cru grapes. 20 to 30% of reserve wines are aged in wooden barrels using the solera system. Vinified using traditional methods to avoid premature oxidation. Partial malolactic fermentation and reserve wines aged in casks to allow the aromas to develop complexity.

Grape varieties 65% Pinot Noir, 30% Chardonnay, 5% Pinot Meunier

Altitude 150-200m ASL

Soil Chalk

Alcohol 12.0%

Tasting notes

Deep gold in color with aromas of vine blossom, linden, and toasted bread. Notes of redcurrant, raspberry, and ripe grape. Full-bodied, generous and long. Enhances hot or cold white meats, poultry, and premium charcuterie. An ideal complement to cold buffets, fish, and seafood.

Banville
Wine Merchants

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