



CHAMPAGNE
Vollereaux

à Pierry, près d'Épernay, Marne (France)

BRUT RÉSERVE

1/3 Chardonnay, 1/3 Pinot Noir and 1/3 Meunier

Sugar Content : 9g/l - Aging time on lees : 3 years

The classic champagne from the "Maison Vollereaux", it is the result of the blend of all three Champagne varieties of grapes that balance each other marvelously and make it a fine and elegant wine, delicate and fruity. Three different years of reserve wines are blended to achieve a consistent level of quality. It may be enjoyed as an aperitif or may go along an entire meal.

The perfect "every moments" champagne!

Silver Medal @ International Wine Challenge 2014

92 points @ Wine Spectator Magazine

Bronze Medal @ Decanter DWWA 2012

Bronze Medal @ International Wine Challenge 2011

Silver Medal @ International Wine and Spirit Competition 2010



When Tradition meets Excellence...

www.champagne-vollereaux.fr