



CHAMPAGNE

— ALAIN —
NAVARRE



The Réserve Cuvée

24-30 months of cellar ageing

This Cuvée de Réserve is ideally served at the table with river fish such as zander, trout, or pike quenelles.

Winemaking :

Fermented in enamel-lined and stainless steel tanks, this cuvée is a blend of fresh wines from the year and reserve wines in pure cuvée. The wine undergoes malolactic fermentation and is aged on average 24-30 months in the cellar, allowing it to reach its full potential.

Tasting Notes :

Appearance : An elegant hue with light yellow to golden reflections, showcasing a bright and delicately matured Champagne.

Nose : A highly fresh aromatic expression, blending fruity notes of fresh citrus (lemon, grapefruit) with refined floral nuances (linden, jasmine). Subtle mineral touches and hints of dried flowers enrich the bouquet.

Palate : A lively and fresh attack evolves into a dry, delicately structured bouquet. Aromas of linden and verbena add subtlety and length on the palate. The fine and persistent effervescence harmoniously enhances the overall experience, bringing a sensation of lightness and elegance.

Format Available :

- Bottle : 75 cl

Enology	
Terroir	Vineyards planted on clay-limestone soils, cultivated with sustainable viticulture practices.
Dosage	Brut (7 g of sugar per liter)



34% Chardonnay



33% Pinot Noir



33% Meunier



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