

CHAMPAGNE



PIERRE MORLET



BLEND:

74% Pinot Noir

26% Chardonnay

FERMENTATION:

Primary fermentation in either small capacity stainless steel tanks or in French oak “Demi-Muids” barrels with weekly stirring of the lees.

COMPOSITION:

Three vintages (about 30%, 30%, 40%)

Exclusively Premiers & Grand Crus

RELEASE:

Released after a minimum of three years of ageing in the deep caves.

Disgorged three months prior to shipping.

SERVICE:

As bodied as a vintage Champagne, the Grande Réserve is appreciated through the different dishes of an entire dinner.

Champagne “Grande Réserve”

The Grande Réserve blend is modeled after the classic base of the Cuvée Suivie, also representing all of the Morlet family’s terroirs of Premiers Crus Avenay-Val-d’Or, Bisseuil and Mutigny and of Grand Cru Aÿ.

Partially fermented in French oak “Demi-Muids” barrels – a rarity in Champagne – the Grande Réserve also aged one additional year in the deep caves. More mature flavors and aromas characterized the Grande Réserve which has built the Pierre Morlet reputation.