



CHAMPAGNE  
ANDRÉ ROBERT

## BRUT RÉSERVE Grand Cru

*An Enthusiastic Champagne*

### *Grape Harvesting*

Winter 2010 was never-ending, temperatures low with frequent snowfall and the general impression that summer did not last long. In short, a very difficult year.

The excellence of the terroir and of the winemaker played a major role in 2010.

### *Terroir*

The Brut Reserve comes from a number of plots inside Mesnil sur Oger, all reaching perfect maturity. The chalky soil is particularly adapted to the chardonnay grape expressing finesse and subtle complexity.

### *Method*

Grape variety: 100% Chardonnay

Dosage: 8 to 9 g /litre – 2010 & 2009 vintages

Blending reserve wines from previous years ensures a constant quality and enables us to maintain a constant signature quality – the hallmark of our estate: fine, elegant and refreshing. This non-vintage brut champagne requires constant attention on our part – and is only shipped to you after 3 years ageing in our cellars.

### *Style*

Light yellow colour. Expressive nose of white flesh fruit, pastries with overriding mineral touches. The mouth is both structured and refreshing with ever-present minerality. A delicate wine which reflects the terroir.

### *Serving*

This champagne is ideal for all moments of the year – moments of dream – or for those special moments in life you want to celebrate.

