

# SÉLECT RESERVE

## Blanc de Noirs



The perfect accompaniment to any occasion, Select Réserve charms with its perfect balance and will seduce anyone who loves full bodied and fruity champagne. The purest expression of a unique terroir: the Marne Valley.

### Origin:

Marne Valley.  
Limestone clay soil.  
Vine age: 35 years.  
Harvested by hand with strict selection of the grape stock.  
Treated with Norwegian kelp within the context of environmentally responsible wine production.

### Method:

Long alcoholic fermentation at 16°C.  
Only the juice from the first press of the grapes is used.  
**Late racking in February.**  
Non malolactic fermentation.  
No filtration or fining.  
Aged for 4 years in our cellars.  
Temperature controlled stainless steel vats are used.

### Disgorgement:

Dosage Brut - Extra Brut (4 to 8g/L).  
Dosage liqueur is 100% estate produced using pure cane sugar, aged in oak barrels.

### Grape varieties:

100% Pinot Meunier - Blanc de Noirs.

### Taste characteristics:

A straw appearance with fine bubbles. A fruity nose with a fresh, rounded palate.

### Serving suggestion:

*This cuvée can be enjoyed on any occasion; it is the perfect complement to fish and white meats or roasted ham on a bed of orange and peach.*



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