



Réserve Exclusive Brut

- Varieties: 40% Meunier, 40% Pinot Noir, 20% Chardonnay
- Type: Sparkling
- Region: Champagne, France
- Alcohol Level: 12.0%
- Accolade: Mundus Vini Spring Tasting 2025 Gold

Wine Description:

A harmonious blend of 20% Chardonnay imparting elegance and finesse, 40% Pinot Noir for roundness and structure and 40% Meunier for fruitiness and soft, supple character. Aged for 3-4 years in our cellars.

Tasting Note:

Réserve Exclusive Brut is an iconic Champagne that perfectly encapsulates Nicolas Feuillatte house style. Representing the entire Champagne appellation, every inch of the region comes together to reveal a glorious showcase: light, fresh and vibrant champagne, effusing intense, expressive fruit, while extensive cellar-ageing brings appealing maturity to perfect style and consistency. Aromas of juicy pear and crunchy apricot merge and weave in a beguiling fusion around a mass of delicate bubbles, gradually unleashing their true nature over time

