



CHAMPAGNE  
**POL COCHET**

## CHAMPAGNE GRANDE RESERVE

The cuvee Grande Reserve is the perfect embodiment of the Pol Cochet style. A skilful interpretation of the many variations of its different terroirs has produced a champagne perfectly balanced between structure and freshness. Blended from Pinot Noir and Chardonnay, the Pol Cochet Grande Reserve is characterised by its finesse and elegance.



### GRAPE VARIETIES

Pinot Noir	60 %
Chardonnay	40 %

### WINEMAKING

The grapes are hand-picked at optimum maturity. They are gradually pressed to prevent the juice being coloured by the skins of the Pinot Noir grapes. Alcoholic fermentation is accomplished slowly in thermo-regulated stainless steel vats to preserve the unique characteristics of each parcel, followed by malolactic fermentation. 20 to 30% of reserve wines are integrated at the moment of blending, and the wine is then bottled and matured on racks for over 24 months. The bottles are disgorged at least six months before leaving the cellar. At disgorgement, a liqueur with a low dose of sugar (8 g/l) is added allowing this champagne to express all its personality.

### TASTING NOTES

Luminous pale yellow with greenish glints and a fine effervescence. Delicate aromas of white flowers (acacia, hawthorn) and summer fruits (white peach and apricots) evolve towards richer notes of black cherry. Fresh and elegant in the mouth with notes of brioche, and a touch of lemon completing this champagne of great refinement.

Best served at 10°C

### WINE/FOOD PAIRING

Serving this champagne as an aperitif or to accompany cold hors d'oeuvres or a lemon tart will reveal its full charm.