



CHAMPAGNE  
BEURTON  
& FILS

DISCOVER THE TASTE OF HARD WORK  
BY SCANNING THIS QR CODE



5 RUE DU SORBIER - 51480 CUCHERY - FRANCE

(+33) 03 26 58 11 75

CONTACT@CHAMPAGNEBEURTONETFILS.COM

WWW.CHAMPAGNEBEURTONETFILS.COM



ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH.  
TO BE CONSUMED WITH MODERATION.

RICH AND GENEROUS, THIS CHAMPAGNE CAN BE ENJOYED FOR ANY OCCASION. THE BLEND ILLUSTRATES THE SUCCESSFUL UNION OF THE THREE GRAPE VARIETIES WITH THE RESERVE WINES.

# RÉSERVE 424 BRUT

(AVAILABLE IN DEMI-SEC)

MEUNIER 40% - CHARDONNAY 20% - PINOT NOIR 40%  
30% RESERVE WINE - FERMENTED IN STAINLESS STEEL TANKS  
MALOLACTIC FERMENTATION - DOSAGE: 9 G/L

Available in Bottle (75 cL), Half-bottle (37.5 cL), Magnum (150 cL),  
Jeroboam (3 L) and Mathusalem (6 L)

## COLOUR

A bright yellow colour, with golden-green tints.

## NOSE

Rich and generous, the nose brings together strength and freshness. A floral character of ripe wheat and rapeseed, with notes of praline and fresh meringues. This wine is expressive, fresh, luscious and fruity. Hazelnut, almond and toasty notes can be discerned here and there as the wine opens up.

## PALATE

The wine is well-structured, honest and generous on entry, revealing dried fruits, whereas the mid-palate is dominated by notes of barley sugar, orgeat syrup and fresh honey. A subtle touch of bitterness brings zestiness to the ensemble. Wonderfully powerful aromas persist on the finish, a timeless champagne.

## FOOD PAIRINGS

- Mushroom and chive omelette
- Roasted poultry
- Cheese soufflé
- Gougères
- Lamb tagine

