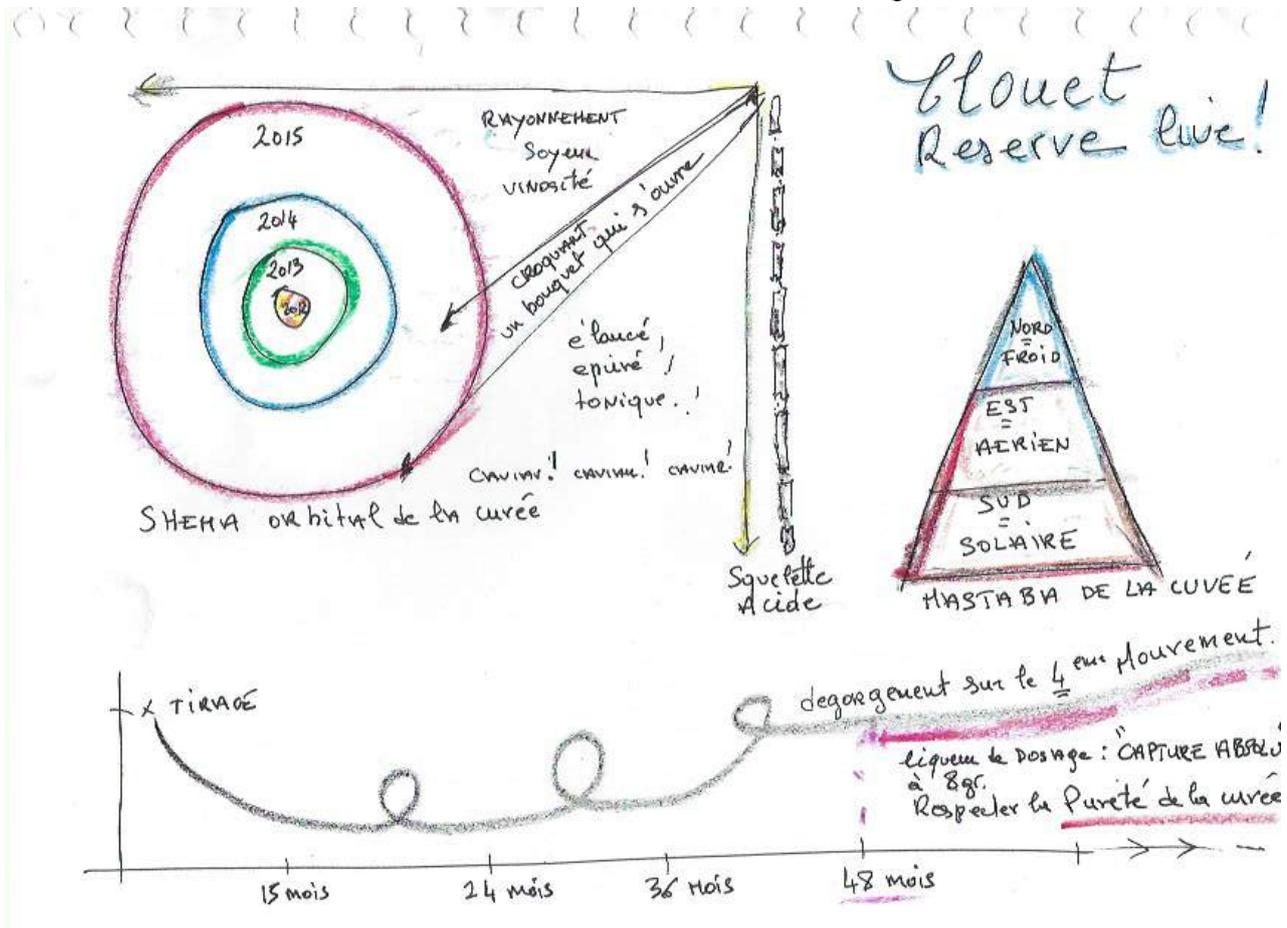


CHAMPAGNE ANDRÉ CLOUET

DEPUIS 1741

Concept: Classic, Exclusive, Solera... Living in different dwellings under the same roof, the Pinot Noir is blended together harmoniously in one bottle.



GRANDE RESERVE Design Notes and Sketches

Classification:
AOP Champagne

Soil/Terroir:
Chalk and clay

Distinguishing Characteristics:
Bottled in Spring 2016 with a permeable capsule allowing an exchange of 0,81 mg/L/an of oxygen to create the desired evolution of the wines.

Blend
50% base wine 2015 plus
50% 3 types of Reserve wine composed of:
50% Classic Reserve
25% Exclusive Reserve (10% 2014, 10% 2013, 5% 2012)
25% Grande « Solera » Reserve from tanks Zeus and Apollo (50% 2008, 37.5% 2005, 25% 2004, 12.5% 2002)

Custom tailored disgorgement:
After careful evaluation of each batch of bottles and in order to propose the optimal tasting experience, disgorgement and dosage is done, batch by batch, according to the wine's specific attributes and evolution, the season of the year, and its final destination.

Dosage:
"Capture Absolu": The same Pinot Noir base as the cuvée Grande Réserve to preserve the quality, style and integrity of the wine. Dosage proposed at 8 gr

Aging:
48 months on the lees

Tasting notes:
Toasted and fruity nose, a bit smoky, juicy. . Light, with a bit of zest at the lightly sweet finish.

Available in: 37.5cl, 75cl, Magnum (1.5L), Jéroboam (3L) and Mathuseleh (6L)

