

## Champagne Nicolas Feuillatte Réserve Exclusive Brut

*Nicolas Feuillatte is a renowned name in Champagne, recognized as the number one-selling Champagne in France and ranking third globally. Established in 1976, it blends traditional craftsmanship with modern techniques, producing elegant and approachable Champagnes. Situated in the heart of Champagne, the house emphasizes quality and terroir expression. The Réserve Exclusive Brut is a reflection of this expertise, showcasing a refined, balanced style that embodies the elegance and vibrancy of Champagne's rich winemaking heritage.*



### General Information

- **Producer:** Nicolas Feuillatte
- **Appellation:** AOC Champagne, France
- **Varietal Composition:** 40% Pinot Noir, 40% Meunier, 20% Chardonnay
- **Vintage:** Non-vintage
- **Alcohol Content:** 12.0%
- **Volume:** 750ml



### Vineyard and Terroir

- **Location:** Sourced from different vineyards representing the Champagne appellation.
- **Soil Type:** A mix of chalk, limestone, and clay, contributing to minerality.
- **Viticulture Practices:** Sustainable farming methods.



### Winemaking

- **Harvest:** Grapes are hand-picked with strict selection to ensure only the best quality.
- **Vinification:** The traditional Champagne method (méthode champenoise) is used. The first fermentation occurs in stainless steel tanks, followed by a second fermentation in the bottle, creating natural carbonation. The wine is then aged on lees for 3-4 years, enhancing complexity and flavor



## Tasting Notes

- **Appearance:** Pale yellow with fine bubbles.
- **Aroma:** Aromas of rose petals, acacia blossoms, ripe apricots, raspberries, and fresh toast.
- **Palate:** Very fine-pearled, lively mousse with juicy acidity, minerality, and spicy herb astringency. Flavors of pineapple, carambola, apricot, grapefruit, and roasted hazelnuts.
- **Finish:** Elegant and well-balanced.
- **Aging Potential:** 2 to 3 years after purchase



## Food Pairing

- **Recommended Pairings:** Ideal with smoked salmon, sashimi, ceviche, seafood salad, pastries, and cakes.



## Sustainable Practices and Certifications

- **Sustainable Winemaking:** Nicolas Feuillatte practices sustainable and environmentally friendly winemaking techniques.



## Awards and Recognition

- **Wine Enthusiast** highlighted it as one of the best-selling Champagnes in the world, mentioning its elegance, fruity profile, and balanced character, making it very drinkable.
- **Wine Spectator:** 92/100.
- **Mundus Vini:** Gold Medal.

## Producer's Notes

Réserve Exclusive Brut encapsulates Nicolas Feuillatte's house style, offering a light, fresh, and vibrant Champagne that is versatile and ideal for any occasion.