France, AC Champagne

NICOLAS FEUILLATTE RÉSERVE EXCLUSIVE BRUT (37,5CL)

”Champagne is for fun!”

Story

Nicolas Feuillatte Reserve Exclusive Brut Champagne has been matured in cellars for at least 15 months.

Producer

"Nicolas Feuillatte personifies the colossal champagne cooperative known as Centre Vinicole – Champagne Nicolas Feuillatte (CV-CNF). Successful businessman Nicolas Feuillatte (1926-2014) and cooperative visionary Henri Macquart (1914-2005) combined their visions and expertise in 1986, birthing an incredible success story in less than four decades. The cooperative boasts 5,000 members, whose grapes are harvested from over 2,100 hectares of vineyards. Nicolas Feuillatte is the leader in the French market, the third-largest globally, and the fourth-largest in the United States. Cellar Master Guillaume Roffiaen handles an extensive palette skillfully, systematically elevating the quality of the products. In January 2020, La Revue de Vin de France named Feuillatte the winemaking team of the year. The house offers a broad and multi-tiered range of champagnes. Nicolas Feuillatte takes pride in being modern, large, and dynamic while elegantly honoring the traditions of Champagne."

COLOR Bright, translucent, light golden yellow

AROMA Fresh apple, sweet pears, hazelnuts and toast. A hint of peach on the nose

TASTE Clearly fruity, soft, acidic and lightly creamy. notes of apple core, grapefruit and minerals. The lingering flavour of the drink also offers soft citrus and subtle peach. The finish is long, elegant and vigorous

WINE TYPE	Champagnes	**PACKAGE SIZE**	12 bottle(s)
GRAPES	Pinot Noir 40% Meunier 40% Chardonnay 20%	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,375 l
MANUFACTURER	Champagne Nicolas Feuillatte	**PRODUCT NUMBER**	111088
ALCOHOL CONTENT	12%		
SUGAR CONTENT	10,5 g/l		

Award

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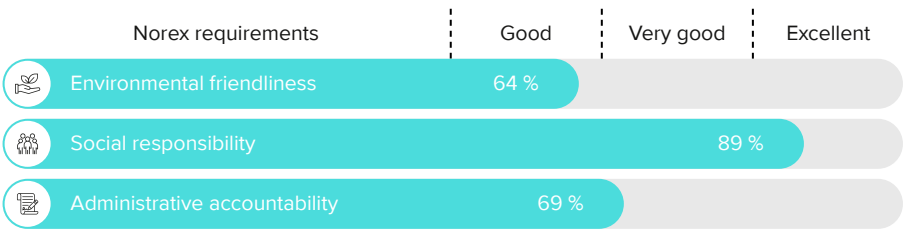
Norex Responsibility Indicator: Champagne Nicolas Feuillatte



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari