



RÉSERVE Brut SOLÉRA

R. Dumont
C H A M P A G N E
& Fils

Characteristics

100% Chardonnay

This wine is 100% Chardonnay. It is kept in a 120hl barrel that has not been emptied for the past 20 years. Every year, we bottle a fraction of the volume (30%) and refill the barrel with wine from the most recent harvest. It's like a perpetually renewed vintage, which is characteristic of the "Solera" method. Year after year, the vintage gets richer - and older - and returns an exceptionally rounded taste.

Dosage: 8 grs

Tasting

- **Appearance:** Straw-like yellow color dotted of green reflections. A trail of fine bubbles feeds a delicate cordon.
- **Nose:** A rich palette of aromas builds up: pistachio, lime, green tea, pear, licorice, linden, white peach, and marsh-mallow. Swirl it and smoky and wooded notes will slowly appear.
- **Taste:** Fresh start with a creamy and soft effervescence. The wine's mineral strength helps maintain its balance through the finish which is concentrated and persistent.
- **Best pairing:** Served as an apéritif or with foie gras, this wine is bound to be a delight to your guests. This powerful vintage will maintain its full presence with any fresh water fish, a hen with morel mushrooms, or even blue goat cheese.

Available in standard bottles (750ml).

