




Le Grand R


ADRIEN REDON




 Don't be so enchanted by the deep golden color that you miss the pretty amber reflections.

 First, you'll pick up aromas of melted butter and toast—yum. These are followed by baked pear and sweet spices.

 It's weighty, round, and smooth. Despite the concentration, it's also light on the palate thanks to a just-right combination of acidity and sugar.

 Break it out to pair with a light dinner like chicken or white fish.

 We'll just say this: next time you find yourself alone in the house, pour a tall glass of this Champagne, put Lizzo's "Juice" on repeat, and commence bopping.

VARIETAL:

50% chardonnay,
50% pinot noir

VINTAGE BLEND:

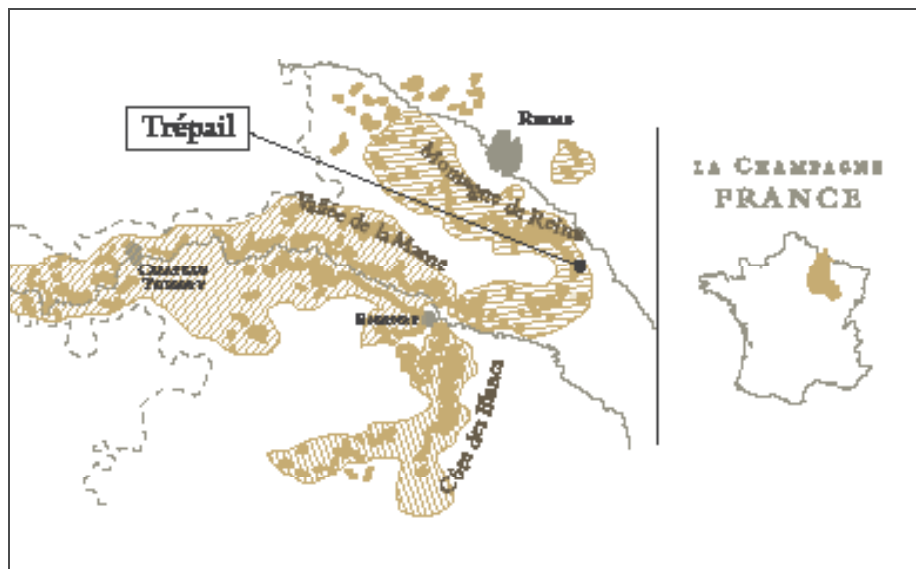
50% 2015,
50% vin de réserve

DISGORGEMENT:

June 2019

DOSAGE:

4 g/l



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Montagne de Reims

Pascal and Pascale Redon passed along the family Champagne business to their son Adrien, who's developed his own unique style. In the fall of 2014, when we finally sampled four perfectly chilled Adrien Redon cuvées, we knew a master had arrived. They taste clear and fresh, and are driven by bright fruit and very high acid. Curious about the significance of the signature R on Adrien's labels? It's not just a nod to the Redon name; in French, the letter R is pronounced like "air"—so "un R d'autrefois" translates to an "air of old or former times." True to its name, this one's an instant classic that pays tribute to the traditions of the family craft.

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