

# Brut réserve

A LEVASSEUR



**VARIETAL:**

80% pinot meunier,  
15% pinot noir,  
5% chardonnay

**VINTAGE BLEND:**

65% 2016,  
35% vin de réserve

**DISGORGEMENT:**

January 2019

**DOSAGE:**

9 g/l



Pale yellow. The color of calm sandy beaches or freshly baled straw.



At first, the aromas of white peach and fresh wood shavings greet the senses. A second whiff uncovers scents of ripe apricots, succulent strawberries, and the first sweet pea blossoms of spring.



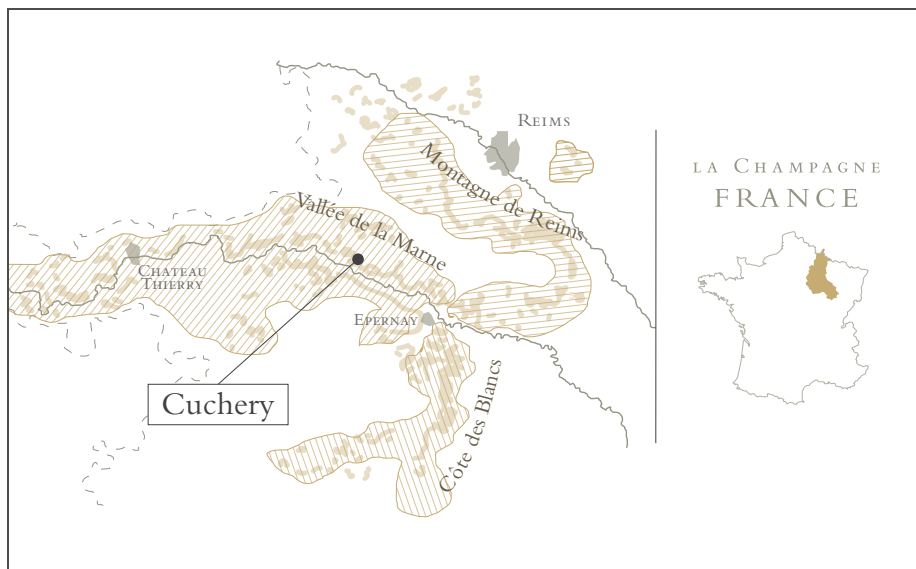
The delicate elegance of ripe yellow pears dances across the tongue and sticks to our taste buds like a fine grit sandpaper, only to give way to a fresh lemon finish that leaves us wanting more.



Pair this with a snack of aged parmigiano and buttery table crackers or a flaky crusted pot pie, warm from the oven.



This wine brings to mind the last seaside days of summer, a juicy book in your hand and a bottle this cuvée by your side. The sun slowly dips beyond the horizon and you take a deep breath, holding onto the moment as long as you can.



## A LEVASSEUR

*Vallée de la Marne*

David Levasseur began learning the Champagne craft from his father in the early 90s. He headed out on his own in 2003, dedicating his life to Champagnes that “awaken the senses.” His playful spirit and enthusiasm are contagious, and his cuvées are fresh and balanced. Every bottle conjures olfactory memories—allowing us to slip back to times of joy and delight.

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