



CHAMPAGNE

ADAM-JAEGER

À BERRU

Réserve

Equilibre et Rondeur des arômes

FICHE TECHNIQUE

Cuvee's blend : 36% Chardonnay
15% Black Pinot
49% Pinot Meunier

Harvest year :2019

Tirage : 2020

Aging on lees: : 4 years

Disgorging : 6 months

Analysis : Total acidity: 3.99 en g H₂SO₄/l

PH: 3.11

Sugar : 9.10 g/l

Free So₂: 5 mg/l

Total So₂: 47 mg/l

Alcohol content :12% vol

Dosage : Brut : 0.8 g/l

TASTING RESULT

Color : This wine has a pale yellow color with a beautiful shiny reflection.

Nose : The nose opens on praline notes with some very fruity smells of pear.

On the palate : It is full-bodied and decadent thanks to its white fruit flavors with a hint of slightly honeyed raisin. Almond and fresh hazelnut softly dominate giving a lot of character to the cuvee.

