# Our partner:



# Champagne SAINT REOL AOC Champagne, Montagne de Reims Coopérative de Manipulation (CM)





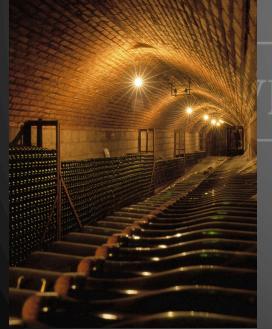


In the heart of Ambonnay in 1962, 58 audacious wine producers came together and founded the Saint-Réol Champagnes. Today, their values are shared by more than 230 passionate wine producers. These dignified heirs from a tradition of prestigious families perpetuate with great skill an inestimable and precious expertise, with an intense desire to create the best, the excellence.

They make Saint-Réol Champagne a Grand Cru hymn, to the quality and grapes from the best soils in Champagne.

SAINT RÉOL Champagne is among the rare brands of Champagne to be *e*ntirely commercialized as Champagne classified GRAND CRU. This designation of origin (appellation d'origine contrôlée) has only been awarded to 17 out of 324 Champagne wine producing villages.

The SAINT-RÉOL Champagne wine vats are in cellars located in the heart of Champagne where over 2.3 million bottles age at more than 20 meters below the ground.





## **Champagne Saint REOL** Grand cru Brut – Blanc de blanc

## **Champagne Saint REOL** Brut - Grand cru

## **Champagne Saint REOL** Extra Brut – Grand cru

## **Champagne Saint REOL** Brut - Grand cru Millésimé



## Grape Variety:

100% Chardonnay. Average harvest 2014 of which: 28% Reserve Wines

#### Tasting

Colour: Brilliant gold with green reflections, fine and persistent moss, delicate nose of white flowers.

Palate: The mouth is fresh and floral, developing aromas of lime blossom and hawthorn, a wine marked by freshness, typical of Chardonnay. Wine of Spirit.

## Analyses

Alcohol: 12.5° Dosage: 8g/1



#### Grape Varieties:

80 % Pinots noirs, 20 %Chardonnay.

Average harvest 2015 of which: 60 % Reserve Wines

#### Tasting

Colour: Light gold color. Nose: Engaging aromas blending pitted fruit, citrus, mineral aspects. Palate: Very pleasant to the palate, we can appreciate. A balance between robustness, freshness, fruit overtones, all held together by a pleasant and fine structure. Spirit.

## Analyses

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SAINT-RÉOL

GRAND CRU

Alcohol: 12.5 Dosage: 8g/1

**Champagne Saint REOL** 

Brut – Grand cru Rosé



#### Grape Varieties:

Chardonnay.

Average harvest 2013 of which: 40% Reserve Wines and 6.5 of cut

#### Tasting

Colour: Shiny gold color. Fine and creamy mousse.

Nose: The complex nose, marked by Pinot Noir, is an invitation to

Palate: It gives off spicy notes of black pepper and aromas of ripe palate is powerful, with a beautiful structure and finishes with a hint of lemon. Full-bodied champagne.

#### Analyses

SR

SAINT-RÉOL

Elégance

AINT-RÉOL

Alcohol: 12,5°



#### **Grape Varieties:**

80 % Pinots noirs, 20 % Chardonnay. Of which 13% without MLF Vintage 2012

#### Tasting

Colour: Light golden color. Nose: Blossoming odors starting with dry fruit (date, figs), mineral

2012

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SAINT-RÉOL

GRAND CRU

Palate: A wonderful palate, fullness, melts in the mouth, fresh, a vintage simultaneously gourmand, well entwined, elegant, remarkably fresh.

A success.

Analyses Alcohol: 12,5° Dosage: 8g/1

**Champagne Saint REOL** 

Brut – Grand cru Millésimé 2012



## **Champagne Saint REOL** Brut – Grand cru Blanc de noirs

## Grape Variety:

100% Pinots noirs.

#### Tasting

Colour: Precious golden tint. **Nose**: Fruity and fleshy odors. Palate: The palate reveals a powerful wine whose hints of sour cherry and

A true wine of terroir whose uniqueness will delight connoisseurs.

## Analyses

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SAINT-RÉOL

BRUT BLANC DE NOIRS

Alcohol: 12,5° Dosage: 7g/1



## Grape Varieties:

85 % Pinots noirs, 15% Rouge (Pinot Noir Grand Cru) Average harvest 2016 of which: 45% Reserve Wines.

#### Tasting

Colour: Delicate pink colour with golden reflections, fine and persistent foam,

Nose: delicate nose with hints of honey and greedy cherry. Palate: The attack is brioche and full of delicacy, with a creamy finish. Very fine and seductive, for aperitif and cocktails. A lovely rosé.

# Analyses

Alcohol: 12.5° Dosage: 8g/1



## Champagne Saint REOL Brut – Grand cru Millésimé 2008

#### Grape Varieties:

50 % Pinots noirs, 50% Chardonnay. Vintage 2008 of which: 19% Wines without malolactic fermentation

#### Tasting

Colour: Golden yellow, thin and lush foam, **Nose**: The nose is complex opening up after airing. We can detect toasted hints and dry fruit.

Palate: The palate is well structured and rich, leaving space for a beautiful fresh finish. A powerful and mineral vintage.

## Analyses

Alcohol: 12,5° Dosage: 8g/1

Decanter

# **Grape Varieties:**

50 % Pinots noirs, 50% Chardonnay.

Vintage 2012of which: 20% Wines without malolactic

#### fermentation Tasting

Colour: yellow gold, fine and abundant foam.

Nose: The nose is complex and slightly roasted, it opens up with aeration, we discover toasted and dried fruit notes.

Palate: The mouth is well structured and rich, giving way to a nice freshness on the finish. a powerful and mineral vintage.

## Analyses

Elégance

SÄINT-RÉOL

Alcohol: 12,5° Dosage: 8g/1





