

Our partner:



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



Exclusively Grand Cru



Winery overview:

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 entirely 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

Champagne Saint REOL
Grand cru Brut – Blanc de blanc



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/l



Champagne Saint REOL
Brut - Grand cru



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
Alcohol : 12,5°
Dosage: 8g/l



Champagne Saint REOL
Extra Brut – Grand cru



Grape Varieties:
81 % Pinots noirs , 19 %
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 taste.
Palate: It gives off spicy notes of black pepper and aromas of ripe raspberries. The attack on the palate is powerful, with a beautiful structure and finishes with a hint of lemon. Full-bodied champagne.

Analyses
Alcohol : 12,5°
Dosage: 5g/l



Champagne Saint REOL
Brut – Grand cru Millésimé



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

Analyses
Alcohol : 12,5°
Dosage: 8g/l



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 hazelnut create its exception. A true wine of terroir whose uniqueness will delight connoisseurs.

Analyses
Alcohol : 12,5°
Dosage: 7g/l



Champagne Saint REOL
Brut – Grand cru Rosé



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/l



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 and slightly roasted, 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/l



Champagne Saint REOL
Brut – Grand cru Millésimé 2012



Grape Varieties:
50 % Pinots noirs, 50%
Chardonnay.
Vintage 2012 of 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
Alcohol : 12,5°
Dosage: 8g/l



Champagne