



GRANDE RÉSERVE

A bouquet of intensity and character

COMPOSITION – VINIFICATION

The blend is composed of 70 % de Pinot Noir and 30 % Chardonnay classified Premier Cru and from vines in Rilly-la-Montagne. In agreement with its certifications of Viticulture Durable (Sustainable Viticulture) and Haute Valeur Environnementale (High Environmental), Maison Vilmar cultivates his vines with the greatest respect for his terroir

Vinification key points :

- Manual harvest 2022
- Reserve wines 2020/2021
- Aging process : ten months into large oak casks
- No malolactic fermentation
- Dosage : 6 g/l

TASTING NOTES

The blond colour with silvery tints heralds a wine made predominantly from Pinot Noir grapes. It is enlivened by a fine effervescence, with calm, regular bubbles feeding a lively, elegant cordon on the surface.

The nose is expressive and elegant, testifying to the depth of this wine. Yellow fruit aromas open up, notably peach and stewed apricot, combined with more complex notes of hawthorn and acacia. On the second nose, subtle notes of menthol and sweet wood enhance the aromatic range.

On the palate, the attack immediately reveals the lively, clean character of this cuvée. Fresh fruit flavours such as conference pear and golden apple mingle with hints of butter biscuit. The finish is silky, with remarkable aromatic persistence.

WINE AND FOOD PAIRING

At the table, it will pair with soft-textured dishes such as poached white meats, raw fish with sauce, or hard cheeses.

