



M. HOSTOMME

# Réserve

GRAND CRU - BLANC DE BLANCS - EXTRA BRUT

## The cellar master's notes

"A signature Champagne from the depths of our vineyard. Produced from a selection of our oldest plots of Chardonnay Grand Cru from Chouilly where the roots can reach depths of over 10 meters. This cuvée which brings together all the iodised sensations from the marine origins of our chalk is enhanced by a long ageing on laths and a low dosage."

Laurent Hostomme

## Tasting



Brilliant champagne.  
Slightly golden yellow  
colour with green  
highlights.  
Fine, persistent bubbles.



Fine and delicate. Fresh  
with floral notes of acacia,  
then maturing between  
candied citrus fruit and  
mirabelle plum brandy.



Strikingly fresh attack.  
An aromatic bouquet of  
citrus fruit, lime, blood  
orange and grapefruit.  
The whole is enhanced by  
an elegant zesty bitterness.



## Food & Champagne pairing

"Champagne for a prestigious aperitif or a meal with poultry with chanterelles or turbot with lemon cream."

## Technical characteristics

### Grape variety

100% Chardonnay Grand Cru

### Terroir

Côte des Blancs : Chouilly - Avize

### Winemaking

Temperature-controlled alcoholic fermentation in stainless steel vats.  
No malolactic fermentation. 70% in stainless steel vats + 30% matured in  
wood (tuns and barrels).  
30% reserve wine.

### Ageing

48 months on lees.

### Dosage

Extra-Brut - 4 gr/L  
3 to 4 months before shipment.