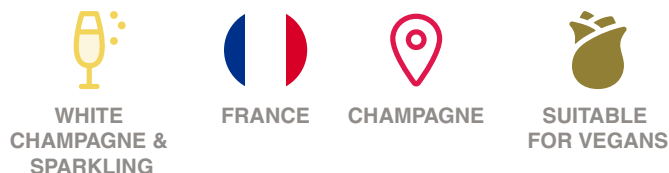


Champagne Telmont

Réserve Brut



TASTING NOTE

Marked by honeysuckle and a hint of vanilla on the nose, with an elegant foam. Baked fruits are plentiful, as is plum and spice. The mid palate gives way to nuances of tropical fruit and a brisk mineral finish.

VINIFICATION

Vinified using the classic Champagne method, famed by the region. Malolactic fermentation is encouraged to take place to soften that acid and add further complexity to the plate.

FOOD MATCHING

Lobster sliders

| | |
|-----------------|---|
| SIZE | 75cl |
| VINTAGE | NV |
| ABV | 12% |
| GRAPE VARIETIES | Chardonnay (43%), Pinot Meunier (37%), Pinot Noir (20%) |
| CLOSURE | Natural Cork |
| SKU CODE | K22461NV |
| EXPRESSION | Sparkling & Champagne |
| COUNTRY | France |
| REGION | Champagne |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| SKU | K22461NV |