



CUVÉE RÉSERVÉE

The emblem of the House

ASSEMBLY

40 % Chardonnay, 30 % Pinot Noir, 30 % Pinot Meunier
30 % of reserved wines
10 % of wine aged in oak barrels



CHARACTERISTICS

- 4 years of aging
- BRUT 8 g / L
- Complexity

CHAMPAGNE & FOOD PAIRING

Perfect for an aperitif or to accompany with a poultry with sauce.

It is a champagne that will accompany all your most convivial moments.

ACCORDING TO NICOLAS BOUCHÉ

This is the quintessence of our know-how. This subtle blend awakens our senses and reveals beautiful taste surprises. Cuvée Réservee is a real identity card for Maison Bouché.



ARÔMAS & FLAVORS



TASTING NOTES

To the eye, a golden yellow dress, a fine effervescence. A fine nose with sweet aromas of brioche. A fresh mouth and a lemony attack. Dried fruit and praline flavours. A champagne with a nice balance.

CELLARS
12-17°C

TO KEEP
4 YEARS

SERVICE
8-10°C



Please, drink responsibly.

