

Nicolas Feuillatte Réserve Exclusive Brut NV

- The “iconic” Blue Label shows Champagne Nicolas Feuillatte’s signature style
- Fruit-forward modern style balanced with richness from extended aging
- [Click here to learn more about Brut Réserve Exclusive](#)

Vineyard



- Grapes came from over 150 individual Crus for this blend
- The winery sources grapes are sourced from over 5000 member growers in 11 of 17 Grand Crus, 26 of 42 Premier Crus and 145 of the remaining 260 Crus

Winemaking



- Balance comes from using 40% Pinot Noir, 40% Meunier and 20% Chardonnay
- Complexity comes from up to 5 years of reserve wine for each variety

Ageing



- Richness from being aged at 3-4 years in the cellars, twice the legal minimum
- Dosage: 10 g/L, TA: 6.57 g/L, pH: 3.06, Alc: 12.5%

Nicolas Feuillatte



Champagne
Brut



40% Pinot Noir
40% Meunier
20% Chardonnay



Acidity

● ● ● ● ● Light-Medium



Lemon/Lime



Floral



Apricot



Pear



No Oak

