

CHAMPAGNE  
**Gaston Chiquet**  
PROPRIÉTAIRE - RÉCOLTANT

## Cuvée de Réserve - Brut - Premier Cru

Datasheet – 2016 June 1st



### Blend

The ultimate blended Champagne: base wine from different parcels and different years.

40% Pinot Meunier,  
35% Chardonnay,  
25% Pinot Noir,  
base 2010.

### Terroir

Vineyards around the villages of Hautvillers, Dizy and Mareuil-sur-Aÿ.

### Soil

Clay and limestone on belemnite quadrata chalk.

This variety of chalk stores and radiates solar heat, maximizes drainage of excess water and retains humidity in summer. It stores the principal minerals that give the grapes their high ester content.

### Vines

Average age: 25 years. 8,300 to 10,000 vines by hectare, pruned according to “Chablis” and “Cordon de Royat” methods.

### Harvest

Grapes harvested by hand in September, transported in vented crates. Hydraulic presses of 4,000 kg.

### Vinification

By parcel. Static settling 15 to 20 hours. Alcoholic and malolactic fermentation, tartaric stabilization in small-volume, temperature-controlled tanks during 4 to 7 months after harvest.

Aged on lees 5 years.

### Volume

750 ml bottles.

**Alcohol content:** 12,5% vol.

**Dosage:** 8 g/l.

### Tasting Notes

Golden yellow appearance, very fine mousse.

Delicate nose: ripe fruit, pear, touch of oxidation.

Smooth palate (Meunier), fresh and balanced, aromatic finish.

Highlights the tertiary flavors of the best non-vintage Champagnes.