

Cuvée Réservee - Brut

The emblem of the House

ASSEMBLY

40 % Chardonnay, coming from our vineyard of Pierry, Chouilly et Barbonne.

30 % Pinot Noir, coming from Epernay and la Montagne de Reims.

30 % Pinot Meunier, coming from Epernay and Pierry area.

30 % of reserve wines.

10 % were aged in oak barrels.

AGEING

4 years of bottle age.

DOSAGE

Brut : 8g/L.

Disgorging liquor aged 18 months in oak barrels.

TASTING



Beautiful golden- - yellow color, fine bubbles and linglasting foam.



Very delicate, with brioche aromas.



Fresh, with a lemony attack. Flavours of dried fruits and praline. Long and well-balanced in the mouth.

An emblematic cuvée that will be perfect for an aperitif. A champagne that can also surprise you with a poultry.

Available in half bottles,
in magnum and in
Jéroboam.

This champagne is the quintessence of the know-how at Champagne Bouché. This wonderful blending wakes up our senses and reveals beautiful surprises.



TIMELESS COLLECTION

