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.



ARÔMAS & FLAVORS









ACCORDING TO NICOLAS BOUCHÉ

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

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 8-14°C

TO KEEP 4 YEARS

SERVICE 8-10°C







