

BRUT RÉSERVE

NV



**DUVAL-
LEROY**



Since 1859, Duval-Leroy family has been perfecting the quality of its non-vintage Brut Reserve, balancing passion with an aesthetic sensibility.

The winery has been awarded one of the most prestigious organic certifications in France, Haute Valeur Environnementale (HVE), Level 3, awarded by the French Ministry of Agriculture for its excellence, its respect for nature, biodiversity, and water management. Also, Duval-Leroy is the first 1st House to create a certified organic Brut Champagne.

It is in this product that one can feel the unique power and character which marks out a top-of-the-range champagne. Consistency, expertise and a creative spirit ensure a success which needs no further demonstration.

The Maison Duval-Leroy reveals in the art of blending Pinots and Chardonnays. Enriched with around fifteen crus and a generous quantity of reserve wines, Duval-Leroy Brut Reserve confirms its complexity and is recognised for its consistency.

Providing a perfect balance between finesse and power, it draws out flavours of dark chocolate, cinnamon and roasted yellow figs, expressing its subtle, melt-in-the-mouth vinosity. It was the only Champagne awarded by Wine Spectator magazine in its Top 100 classification for 2008.



BRUT RÉSERVE



GRAPE VARIETIES

90% Pinot Noir & Meunier
10% Chardonnay
(Sézanne, Marne Valley, Aube)



HOW TO ENJOY IT

Serving temperature between 8°C and 10°C. Ideal as an aperitif wine, it also provides a subtle accompaniment to white meats.



WINEMAKING

40% Reserve wines
No Fining
30 to 36 months on the lies
Malolactic Fermentation
Dosage: 8 g/L



**DUVAL-
LEROY**

SEIZE RESPONSIBLY. Champagne Duval-Leroy, 12% Alc. by Vol.

@2021 Imported by Turquoise Life, New York, N.Y.

E-mail : info@turquoiselifeb.com

TURQUOISELIFE
BEVERAGE BRANDS