



GRANDE RÉSERVE



BEAUMONT DES CRAYÈRES
CHAMPAGNE

GRANDE RÉSERVE

BRUT

*Fresh, fruity
and well balanced*



Light golden color

with delicate, glistening bubbles.



Expressive nose disclosing yellow fruits and grapefruit

underpinned by notes of fresh brioche
and a discreet minerality upon aeration.



The palate is well balanced, fresh and lively

with aromas of pear,
greengages and citrus fruit.

Spicy and
persistent finish.



BLEND

60% Meunier,
25% Chardonnay,
15% Pinot Noir.

VINIFICATION

100% first press juices,
Dosage : 8g/l,
Ageing : minimum
3 years.



PAIRING SUGGESTIONS

The ideal choice for an aperitif
served with Comté cheese sticks.



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C H A M P A G N E

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