
IMPERO

WINE DISTRIBUTORS

CHAMPAGNE BRUT RESERVE

J. CLEMENT, SPARKLING WHITE WINE

APPELLATION

Champagne AOP, France

VARIETAL COMPOSITION

50% Pinot Meunier, 40% Pinot Noir, 10% Chardonnay

ALCOHOL CONTENT

12%

WINEMAKING

The grapes undergo traditional pressing followed by cold settling of the must. Alcoholic and malolactic fermentation take place in temperature-controlled stainless-steel tanks using selected yeasts. The wine is then sterile filtered without fining.

TASTING NOTES

Brilliant golden-yellow in color. The nose is expressive and inviting, revealing aromas of ripe fruit. On the palate, the wine is supple, rounded, and well balanced, with generous fruit character leading to delicate notes of quince and green apple on the finish.

FOOD PAIRING

Ideal as an aperitif or paired with seafood, poultry, white meats, and seasonal vegetables. Served at 8° C.



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