



DUVAL-LEROY BRUT RESERVE

SKU: CHDLBR

Family-owned and independent since 1859, Champagne Duval-Leroy is located in the Premier Cru village of the Côte des Blancs, Vertus. Carol Duval-Leroy and her three sons are driven by a quest for sustainable viticulture and winemaking and the highest quality, from the creation of the wines to the development of partnerships with sommeliers and chefs. Future-facing, but firmly established in tradition, this genuine family House is today recognised as one of the most prestigious in Champagne. Grape Varieties: 60% Pinot Noir, 30% Pinot Meunier, 10% Chardonnay Tasting Notes: Providing a perfect balance between finesse and power, it draws out flavours of dark chocolate, cinnamon and roasted yellow figs, expressing its subtle and refined finish. Awards: 91/100 Wine Spectator Sugar Level: 8.0g/l Closure: Natural Cork

