



## DUVAL-LEROY BRUT RESERVE MAGNUM

SKU: CHDLBR150

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

