



### **Reserve Brut**

The Charles Fox Reserve Brut is pale straw in colour, bright and flawlessly clear, indicating its quality. With a medium plus intensity, it has citrus tones underlaid by floral hints, sourdough, and tropical stone fruits on the nose.

Brioche has a strong impact on the palate. The tropical stone fruits will follow. The acidity balances the intense fruit flavors. The balance is exceptional. The generosity of the fruit lingers with notes of stone fruit and sourdough and is rounded out with an umami finish. A wonderful and balanced palate weight.

Pinot Noir 70% | Meunier 20% | Chardonnay 10%  
Alc 12.5% | RS7.5g/l | TA 8.3g/l | Fso2 0mg/l | Tso2 57mg/l | PH3.08