



CHAMPAGNE JACQUES CHAPUT

The salamander, the royal emblem of Francis I, is accompanied by the motto "Nutrisco & Extinguo" (I feed him and I extinguish him), which can be interpreted as:

"I feed the good fire and put out the bad".

The Chaput House has adopted this emblem and motto, which expresses what drives us in the vineyard and in the cellar: "May your pleasure in tasting our champagnes be equal to the pleasure we have had in revealing them".

BRUT RESERVE LA GRANDE SALAMANDRE

Paraphrasing the motto "Nutrisco & Extinguo" (I feed the good fire and I extinguish the bad one) dear to François 1st, who made the Salamander his emblem, this exceptional vintage will keep the good fire in you!

Appellation	Champagne AOC
Terroir	Clay and limestone from the Kimmeridgian period
Blend	60% Pinot-Noir, 40% Chardonnay
Capacity	75cl
Blend Wine	2006, 2007 and 2008 bottled in 2009
Alcohol	12%
Dosage	5,5 g/liter (MCR)*
Ageing time	15 years
Tasting temperature	7 to 10°C
Custodial time	2 to 3 years
Food / Wine matches	Recommended as an aperitif wine and with the following dishes : Quail rillettes, Scallop carpaccio , Parmesan tiles, Tuna tartar, Stuffed pigeon, Truffle ravioli, Foie Gras Escalope and Cep carpaccio

Tasting

Eye	Intense golden color with golden reflections.
Nose	Open nose marked by aromas of candied fruits, honey, delicately roasted and brioche. When aired, the nose delivers notes of citrus fruits, dried fruits. Discreet creamy notes appear and give the wine a very mature expression.
Palate	Powerful, long and vinous. A full-bodied and rich Champagne with notes of dried fruits, a charming and mature wine.

* MCR : Mout Concentré Rectifié
rectified concentrated must

