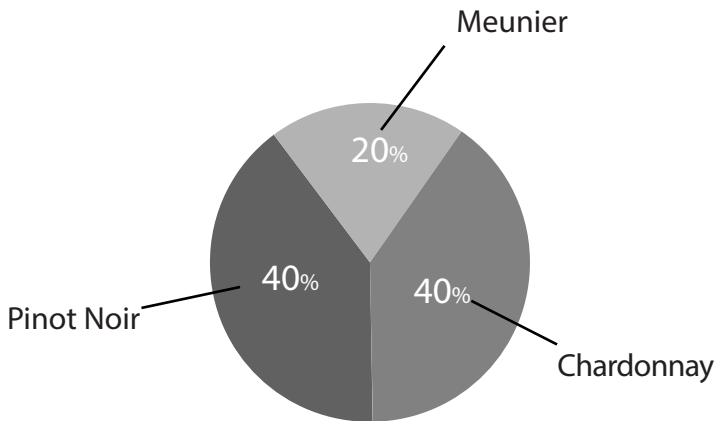


# Cuvée NATURE

## Natural & powerful

A symbol of a unique century-old expertise in Champagne, each cuvée is rigorously pressed by the family oak press “DarcqFlamain” via a process dating from 1888. The product of this long-term labor imparts sophistication and rarity to the Joseph Desruets champagnes: a natural and subtle oxygenation accentuating the aromas, offering round and powerful wines. The cuvée Nature requires grapes with perfect maturity resulting from a morning harvest to bring out the expression of the terroir of Hautvillers : The Cradle of Champagne.

### WINE MAKING



Natural fermentation with indigenous yeasts  
No chaptalization  
Malolactic fermentation  
Mechanical soil maintenance with zero herbicides

Zero dosage : no sugar addition  
Sulfur-free after foam  
Morning harvest at maturity - Manual harvest  
Aging on lees for 30 months in the cellar at 12°C  
Coteaux d’Hautvillers - Premier Cru



### THE SENSES

The color is straw gold, clear and bright. In the glass, it emits a fine and regular effervescence, with a procession of fine bubbles.

The nose is rich with notes of ripe fruit followed by gourmet and brioche flavors, reminiscent of fine pastries.

The palate, fresh and lively, brings together sensations of apricots, peaches, and candied pears. The finish is long and delicate.

### RECOMMENDATIONS

Best served at a temperature of 8°C, the Cuvée Nature combines perfectly with the treasures of the sea such as a carpaccio de Saint-Jacques, a grilled trout, or a poached seabass. It goes very well with refined and velvety products such as comté.

### BOTTLING

Bottle 75cL  
Magnum 150cL

### AWARDS

Gold medal, Asia Wine Trophy 2021  
Bronze medal, Decanter 2018  
Silver Medal, China Wine & Spirit Awards 2016  
Prizewinner, International wine challenge

CHAMPAGNE JOSEPH DESRUETS - 85, rue de Bacchus - 51160 Hautvillers - France - Tél. : +33 (0)3 26 59 40 13  
commercial@champagnejd.fr - www.champagnejosephdesruets.fr - @champagne\_joseph\_desruets

ALCOHOL ABUSE POSES SERIOUS HEALTH RISKS. BEST WHEN ENJOYED IN MODERATION.