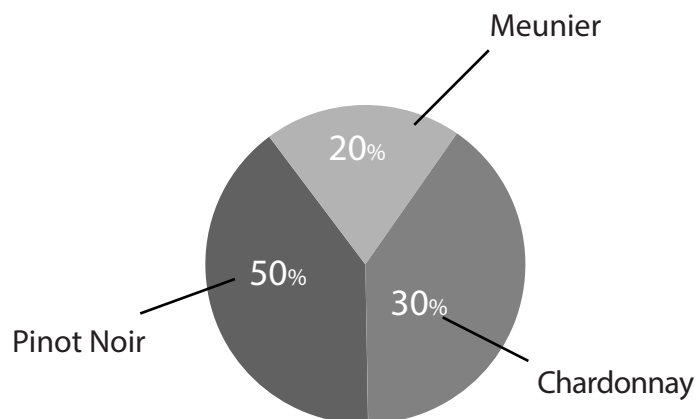


Cuvée SIGNATURE

Round & fruity

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 Signature is the primary expression of the identity of our Champagne House: an aromatic potential with sweet and fruity notes.

WINE MAKING



Natural fermentation with indigenous yeasts
No chaptalization 10%
Malolactic fermentation
Mechanical soil maintenance with zero herbicides

Dosage 8 g/L
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 golden, clear, and shiny. In the glass, a regular effervescence, with a procession of fine bubbles.

The nose is precise and expressive, rich with the scents of the orchard, from ripe apple to the sweetness of honey.

The palate, ample and generous, brings aromas of puréed apples and puff pastry. The finish is sweet and fruity.

RECOMMENDATIONS

Best served at a temperature of 8°C, the Cuvée Réserve is the ideal wine for a festive aperitif accompanied by small appetizers. It is a wonderful companion to a roast chicken or a veal with small vegetables.

AWARDS

BOTTLING

Half-bottle 37,5cL
Bottle 75cL
Magnum 150cL
Jéroboam 300cL

Bronze medal, 86 pts, IWSC 2019
Gold medal, international fair Moscou 2018
Gold medal, Asia Wine Trophy 2017
Gold medal, China Wine Spirits Awards 2016
Prizewinner, International Wine Challenge 2016
Gold medal, Worldwine Brussels Competition 2013

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