



DUVAL-LEROY BRUT RESERVE MAGNUM

£80.00

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SKU: CHDLBR150

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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

