PRIVATE CELLAR

Champagne Brut Réserve Henri Chauvet Magnums NV

White | France | Champagne | 12% | Dry sparkling

CODE: CH450NV4

This gorgeous wine has notes of baked apple, lemon and hints of brioche, going to a rich and elegant finish.

"A second recommendation from this grower on the Montagne de Reims comes in the form of a blend, with roasted apple, bright pear and fine strawberry-scented Pinot quality backed up with Chardonnay elegance. True, balanced and convincing, there's fine value to be found here. Drink 2025-2027." Tom Hewson, Decanter, August 2025

"Henri Chauvet is a top-class grower champagne, making very pure, crisp wines from eight hectares in Rilly la Montagne, a premier cru village near Reims. Today it is owned and run by winemaker Damien Chauvet, the fourth generation of the same family, and his wife Mathilde. Chardonnay dominates the blend here, making up 70%. This brings lemony fruit to the 30% pinot noir's plum. You also get mature notes from 30% reserve wine. A more mainstream cuvée than the nature and blanc de noirs, which is in no way a criticism." Will Smale @willsmale1

Tasting Notes

Damien and Mathilde Chauvet's Brut Réserve has some Chardonnay in the blend which brings lift and verve to the wine and it also enjoys longer ageing than the law dictates. It's even better in this magnum format!

150cl Bottle	Case (3 bottles)
£74.00	£222.00